

**GRILLED FRANKFURTER WITH FRIED PEPPERS AND ONIONS**

Yield 100

Portion 1 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
274 cal	25 g	9 g	15 g	22 mg	731 mg	69 mg

**Ingredient**

PEPPERS, GREEN, FRESH, MEDIUM, SLICED, THIN  
 ONIONS, FRESH, SLICED  
 PEPPER, BLACK, GROUND  
 GARLIC POWDER  
 FRANKFURTERS  
 BUN, HOTDOG

**Weight**

3-1/8 lbs  
 4-1/2 lbs  
 1/8 oz  
 1/8 oz  
 9-2/3 lbs  
 9-3/8 lbs

**Measure**

2 qts 1-1/2 cup  
 1 gal 1/2 qts  
 1/8 tsp  
 1/4 tsp  
 100 each  
 100 each

**Issue**

3-3/4 lbs  
 5-1/8 lbs

**Method**

- 1 Saute peppers and sliced onions on lightly greased 350 F. griddle until tender. Sprinkle with black pepper and garlic powder. CCP: Hold at 140 F. or higher.
- 2 Grill frankfurters slowly on greased 350 F. griddle turning frequently, until thoroughly heated and browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Top with 1 tablespoon peppers and 1 tablespoon onions. Serve hot on rolls. CCP: Hold for service at 140 F. or higher.