

CORN O'BRIEN

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
136 cal	26 g	4 g	4 g	1 mg	302 mg	10 mg

Ingredient

BACON,RAW
 PEPPERS,GREEN,FRESH,CHOPPED
 ONIONS,FRESH,CHOPPED
 OIL,SALAD
 CORN,CANNED,WHOLE KERNEL,DRAINED
 PEPPER,BLACK,GROUND
 PIMIENTO,CANNED,DRAINED,CHOPPED

Weight

1 lbs
 3 lbs
 2-3/8 lbs
 5-3/4 oz
 28-7/8 lbs
 1/8 oz
 7-5/8 oz

Measure

2 qts 1 cup
 1 qts 2-3/4 cup
 3/4 cup
 5 gal
 3/8 tsp
 1-1/8 cup

Issue

3-5/8 lbs
 2-2/3 lbs

Method

- 1 Cook bacon until crisp. See Recipe No. L 002 00 or L 002 02. Drain. Set bacon aside for use in Step 3.
- 2 Saute chopped onions and sweet green peppers in oil or shortening.
- 3 Drain corn; mix with pepper and pimientos, and sauteed onions and peppers. Add crumbled bacon.
- 4 Heat at medium heat until hot, stirring constantly. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.