

CORN ON THE COB (FROZEN)

Yield 100

Portion 1 Ear

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
123 cal	29 g	4 g	1 g	0 mg	83 mg	10 mg

Ingredient

WATER
 SALT
 CORN ON THE COB,FROZEN

Weight

50-1/8 lbs
 5/8 oz
 27-1/2 lbs

Measure

6 gal
 1 tbsp
 100 each

Issue

Method

- 1 Bring water to a boil in a steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add corn; stir well. Return to a boil; cover.
- 4 Reduce heat; cook corn 5 to 10 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 5 Place corn in serving pans. CCP: Hold for service at 140 F. or higher.