

**SUCCOTASH (FROZEN)**

**Yield** 100

**Portion** 3/4 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
114 cal	24 g	5 g	1 g	0 mg	127 mg	21 mg

**Ingredient**

WATER  
SALT  
SUCCOTASH,FROZEN

**Weight**

18-3/4 lbs  
5/8 oz  
27 lbs

**Measure**

2 gal 1 qts  
1 tbsp  
4 gal 3-5/8 qts

**Issue**

**Method**

- 1 Bring water to a boil in a steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add succotash; stir well. Return to a boil; cover.
- 4 Reduce heat; cook succotash 6 to 12 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 5 Place succotash in serving pans. CCP: Hold for service at 140 F. or higher.