

**SIMMERED KNOCKWURST**

**Yield** 100

**Portion** 1 Each

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
279 cal	2 g	11 g	25 g	53 mg	916 mg	10 mg

**Ingredient**

KNOCKWURST,3 OZ

**Weight**

20 lbs

**Measure**

**Issue**

**Method**

- 1 Pierce each knockwurst; cover with water in steam-jacketed kettle or stock pot. Cover. Bring to a boil; reduce heat; simmer 10 minutes.
- 2 Drain, leaving enough water to cover bottom of container. Keep hot until served. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.