

SIMMERED FRANKFURTER ON ROLL

Yield 100

Portion 1 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
262 cal	22 g	9 g	15 g	22 mg	732 mg	65 mg

Ingredient

FRANKFURTERS
 WATER
 BUN,HOTDOG

Weight

9-2/3 lbs
 10-1/2 lbs
 9-3/8 lbs

Measure

100 each
 1 gal 1 qts
 100 each

Issue

Method

- 1 Pierce each frankfurter and cover with water in steam-jacketed kettle or stock pot; bring to a boil; reduce heat; simmer 10 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Drain, leaving enough water to cover bottom of steam-jacketed kettle or stock pot. Keep hot until served. CCP: Hold for service at 140 F. or higher.
- 3 Serve hot on rolls. Notes: Frankfurters may be grilled at 350 F., turning frequently until thoroughly heated or slightly browned.