

CHILI DOG WITH CHEESE AND ONIONS

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
342 cal	26 g	14 g	20 g	36 mg	948 mg	145 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
FRANKFURTERS	9-2/3 lbs	100 each	
WATER	10-1/2 lbs	1 gal 1 qts	
CHILI CON CARNE,CANNED,NO BEANS	6-3/4 lbs	3 qts	
BUN,HOTDOG	9-3/8 lbs	100 each	
CHEESE,AMERICAN,SHREDDED	2-1/2 lbs	2 qts 2 cup	
ONIONS,FRESH,CHOPPED	1 lbs	3 cup	1-1/8 lbs

Method

- 1 Pierce each frankfurter; cover with water in steam-jacketed kettle or stock pot; bring to a boil; reduce heat; simmer 10 minutes. Drain. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Keep hot until served. CCP: Hold for service at 140 F. or higher.
- 3 Thoroughly heat chili. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Place frankfurter in roll.
- 5 Place 1 ounce hot chili over each frankfurter.
- 6 Place 2 tablespoons cheese and 1/2 teaspoon onions on top of chili.
- 7 CCP: Hold for service at 140 F. or higher.