

SCALLOPED CREAM STYLE CORN

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
148 cal	26 g	3 g	5 g	9 mg	447 mg	23 mg

Ingredient

BUTTER,MELTED
 CRACKERS,SODA,SALTED,CRUMBLED
 PEPPER,BLACK,GROUND
 COOKING SPRAY,NONSTICK
 CORN,CANNED,CREAM STYLE
 MILK,NONFAT,DRY
 WATER,WARM

Weight

14 oz
 1-3/4 lbs
 1/8 oz
 2 oz
 23-2/3 lbs
 2-2/3 oz
 3 lbs

Measure

1-3/4 cup
 1/4 tsp
 1/4 cup 1/3 tbsp
 2 gal 2-1/2 qts
 1-1/8 cup
 1 qts 1-3/4 cup

Issue

Method

- 1 Combine butter or margarine, cracker crumbs, and pepper. Reserve 3 cups buttered crumbs for use in Step 4.
- 2 Pour 2-3/4 quarts corn into each lightly sprayed steam table pan. Stir in 2-1/2 cups buttered crumbs in each pan. Mix until just combined.
- 3 Reconstitute milk; pour 1-1/2 cups milk evenly over top of mixture in each pan. Mix until just combined.
- 4 Sprinkle 3/4 cup reserved buttered crumbs over top of corn mixture.
- 5 Using a convection oven, bake in 300 F. oven for 30 minutes or until lightly browned. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.