

SCALLOPED WHOLE KERNEL CORN

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
125 cal	21 g	3 g	4 g	9 mg	340 mg	22 mg

Ingredient

BUTTER,MELTED
 CRACKERS,SODA,SALTED,CRUMBLED
 PEPPER,BLACK,GROUND
 CORN,CANNED,WHOLE KERNEL,INCL LIQUIDS
 MILK,NONFAT,DRY
 WATER,WARM

Weight

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

Measure

1-3/4 cup
 100 each
 1/4 tsp
 2 gal 2-1/4 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 Drain corn; reserve liquid. Pour drained corn into lightly greased pans. Stir in 2-1/2 cups buttered crumbs in each steam table pan. Mix until just combined.
- 3 Reconstitute milk; mix liquid with milk; pour 3 cups milk and drained liquid mixture 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 Bake 30 minutes or until lightly browned in 300 F. convection oven. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.