

CORN DOG

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
258 cal	20 g	8 g	16 g	35 mg	674 mg	49 mg

Ingredient

FRANKFURTERS
 FLOUR,WHEAT,GENERAL PURPOSE
 CORN MEAL
 BAKING POWDER
 SALT
 SUGAR,GRANULATED
 MUSTARD,DRY
 MILK,NONFAT,DRY
 WATER
 EGGS,WHOLE,FROZEN
 OIL,SALAD

Weight

10 lbs
 3-1/3 lbs
 1-2/3 lbs
 1-1/3 oz
 1 oz
 3-1/2 oz
 3-1/8 oz
 3-5/8 oz
 3-7/8 lbs
 9-5/8 oz
 5-3/4 oz

Measure

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

Issue**Method**

- 1 Insert 1 stirring stick lengthwise into each thawed frankfurter. Dry surface of frankfurter with paper towel.
- 2 Combine flour, cornmeal, baking powder, salt, sugar, mustard flour and milk.
- 3 Add water, eggs and salad oil or melted shortening to dry ingredients. Blend well.
- 4 Dip frankfurters in cornmeal mixture; allow excess batter to drain slightly; fry 2 to 4 minutes or until golden brown in 375 F. deep fat. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Drain on absorbent paper.
- 6 Serve hot. CCP: Hold for service at 140 F. or higher.

Notes

- 1 18-3/4 lbs frozen corn dogs may also be used.