

**GRILLED FRANKFURTERS**

Yield 100

Portion 2 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
290 cal	2 g	10 g	26 g	45 mg	1016 mg	10 mg

**Ingredient**

FRANKFURTERS

**Weight**

20 lbs

**Measure****Issue****Method**

- 1 Pierce each frankfurter before grilling.
- 2 Grill until thoroughly cooked and browned. Turn frequently to ensure even browning. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

**Notes**

- 1 Frankfurters may be simmered. Pierce each frankfurter. Cover with water in a steam jacketed kettle or stock pot. Cover; bring to a boil; 10 minutes. Drain, leaving enough water to cover bottom of container.