

# Cookbook for Villages Charter School The

Created by HPS Menu Planner

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HOT DOG BASKET

Hot Dog on WG Bun MTG

# HOT DOG BASKET

<b>Servings:</b>	100.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

HOT DOG BASKET

## Nutrition Information

<b>Calories</b>	311.70	<b>Protein</b>	7.06g
<b>Fat</b>	3.15g	<b>SaturatedFat</b>	0.06g
<b>Trans Fat</b>	0.01g	<b>Cholesterol</b>	0.30mg
<b>Carbohydrates</b>	64.02g	<b>Fiber</b>	3.00g
<b>Sugar</b>	17.00g	<b>Sodium</b>	395.20mg
<b>Iron</b>	1.45mg	<b>Vitamin C</b>	61.20mg
<b>Vitamin A</b>	1250.00IU	<b>Calcium</b>	40.00mg

## Ingredients

**100 Each** BUN HOT DOG SLCD 5.75 12-12CT GFS

**100 Each** KETCHUP PKT 33% 1000-9 GM REDG

READY\_TO\_EAT

None

**100 Each** CANDY FRUIT SNACKS 6-40CT WELCHS

**100 Package** CHIP POT REG CRISP BKD 60-.875Z LAYS

READY\_TO\_EAT

Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering

box lunches. Contact PepsiCo Foodservice for display equipment options.

**1 Each** FRANKS BEEF KOSHER 8/ 4-5 HEB

## Preparation Instructions

WASH HANDS.

1. Place 1 hot dog in each bun.

Convection oven: 350°F

Conventional oven: 400°F

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Serve within 3 hours.

3. Serve with ketchup packet (optional).

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Child Nutrition: 1 Each provides= 1.5 oz eq grains, 2 oz meat/meat alternate

Updated January 2016

# Hot Dog on WG Bun MTG

<b>Servings:</b>	50.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Hot Dog on WG Bun MTG

## Nutrition Information

<b>Calories</b>	260.90	<b>Protein</b>	11.00g
<b>Fat</b>	12.50g	<b>SaturatedFat</b>	4.00g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	50.00mg
<b>Carbohydrates</b>	28.27g	<b>Fiber</b>	4.00g
<b>Sugar</b>	7.18g	<b>Sodium</b>	507.65mg
<b>Iron</b>	1.60mg	<b>Vitamin C</b>	0.00mg
<b>Vitamin A</b>	0.00IU	<b>Calcium</b>	110.67mg

## Ingredients

**50 Each** BUN HOT DOG WHEAT WHL 12-12CT GFS

**50 Each** FRANK TKY/BEEF R/SOD 8/ 4-5 KE

**54 1/2 Gram** KETCHUP PKT 1000-9GM FOH CRWNCOLL

## Preparation Instructions

Directions:

WASH HANDS.

1. Place 1 hot dog in each bun.

Convection oven: 350°F

Conventional oven: 400°F

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Serve within 3 hours.

3. Serve with ketchup packet (optional).

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Child Nutrition: 1 Each provides= 1.5 oz eq grains, 2 oz meat/meat alternate

Updated January 2016

Notes: