

# Chicago Style Hot Dog Bar

NO IMAGE

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-30906
<b>School:</b>	FRANKLIN COMMUNITY HIGH SCHOOL		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HOT DOG WGRAIN SLCD	1 Each		733411
FRANKS BEEF 8/	1 Each	BAKE	265039
PEPPERS GREEN SPORT	1 Ounce		234761
ONION YEL SLIVER 1/4IN CUT	1 Ounce		285371
PICKLE KOSH DILL SPEAR	1 Ounce		485594
MUSTARD PKT	1 Each		109908
RELISH SWT PKT	1 Each		187216

## Preparation Instructions

FULLY COOKED, CAN BE STEAMED, GRILLED, OR OVEN HEATED, HEAT TO 165 DEG F. INTERNAL FOR MINIMUM OF 15 SECONDS.

CCP: HOLD ABOVE 140 DEG F.

To serve, place hot dog on bun in a paper boat.

Serve a pickle spear if requested,

Allow students to self-serve remaining toppings.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
<b>Calories</b>	351.30
<b>Fat</b>	18.00g
<b>SaturatedFat</b>	6.00g
<b>Trans Fat</b>	0.50g
<b>Cholesterol</b>	35.00mg
<b>Sodium</b>	1611.10mg
<b>Carbohydrates</b>	36.00g
<b>Fiber</b>	2.50g
<b>Sugar</b>	9.00g
<b>Protein</b>	11.30g
<b>Vitamin A</b> 0.57IU	<b>Vitamin C</b> 2.10mg
<b>Calcium</b> 53.41mg	<b>Iron</b> 2.33mg

\*All reporting of TransFat is for information only, and is not used for evaluation purposes

## Nutrition - Per 100g

No 100g Conversion Available