Buttered Corn

Servings:	165.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12139
School:	Benton Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN CUT IQF	30 Pound		285620
BUTTER PRINT UNSLTD GRD AA	1 Pound		299405
SALT IODIZED 24-26Z GFS	1 Fluid Ounce 1 Tablespoon (3 Tablespoon)		108308
SPICE PEPR BLK REG FINE GRIND	1 Fluid Ounce 1 Tablespoon (3 Tablespoon)		225037
SPICE GARLIC POWDER	1 Fluid Ounce		224839
SPICE ONION POWDER	1 Fluid Ounce		126993

Preparation Instructions

Place frozen corn in a 2 inch steam pan. Steam for 20 minutes. Make sure that temperature is to 155 degrees. Once at temperature put vegetables in 4 inch pan. Add butter, salt, pepper, garlic and onion powder to vegetables and place in hot hold until ready for service.

Updated 12.16.24

Meal Components (SLE) Amount Per Serving

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Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.500

Nutrition Facts

Servings Per Recipe: 165.00 Serving Size: 0.50 Cup

Amount Per Serving					
Calories		116.36			
Fat		3.10g			
SaturatedFat		1.36g			
Trans Fat		0.00g			
Cholesterol		5.82mg			
Sodium		127.88mg			
Carbohydrates		20.51g			
Fiber		0.97g			
Sugar		4.85g			
Protein		2.91g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	0.68mg	Iron	0.00mg		

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available