

# 100% All Beef Hot Dog on WG Bun

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-15153
<b>School:</b>	Highland Middle School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
White Wheat Hot Dog bun	1 Each	Thaw if frozen, or serve fresh	53071
FRANKS BEEF 8/	1 Each		417350

## Preparation Instructions

WASH HANDS.

Convection oven: 350°F

Conventional oven: 400°F

Steam (preferred method)

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

1. Place 1 hot dog in each bun.
2. Serve within 3 hours.
3. Serve with ketchup, mustard, pickle relish

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

Updated 1.14.25

## 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>Beans, Peas, and Lentils</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		315.21	
<b>Fat</b>		18.09g	
<b>Saturated Fat</b>		6.33g	
<b>Trans Fat</b>		0.53g	
<b>Cholesterol</b>		35.00mg	
<b>Sodium</b>		754.84mg	
<b>Carbohydrates</b>		27.35g	
<b>Fiber</b>		2.28g	
<b>Sugar</b>		3.59g	
<b>Added Sugar</b>		0.00g	
<b>Protein</b>		11.17g	
<b>Vitamin A</b>	0.07mcg	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	59.38mg	<b>Iron</b>	2.17mg

## Nutrition - Per 100g

No 100g Conversion Available