

Chicago Style Hot Dog Bar

NO IMAGE

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6" Whole Grain Rich Hot Dog Bun	1 Each		3709
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

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	311.30
Fat	17.50g
Saturated Fat	6.00g
Trans Fat	0.50g
Cholesterol	35.00mg
Sodium	1506.10mg
Carbohydrates	29.00g
Fiber	0.50g
Total Sugar	8.00g
Added Sugar	2.00g
Protein	10.30g
Vitamin A 0.57mcg	Vitamin C 2.10mg
Calcium 17.41mg	Iron 0.83mg

Nutrition - Per 100g

No 100g Conversion Available