

CORN CHOWDER SALAD

Mary Ann Lopez - 2018

Grades: K-12

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Potatoes, red, whole, w/skin	2 ¾ lb	6.25 cups	5 ½ lb	12.5 cups	<ol style="list-style-type: none"> 1. Sanitize work area with bleach & water solution. 2. Wash hands. 3. Put on food service gloves. <p>Cooking Methods:</p> <ol style="list-style-type: none"> 1. Wash potatoes and cut into ¼ inch dice (leave skins on). Place potatoes into large pan and cover with water. Cook until tender, about 10 minutes (Potatoes can be steamed). 2. Husk and desilk corn. Place freshly peeled corn into steamer pan and steam to crisp tender, about 5 minutes – do not overcook. Cut corn from cobs and place in large bowl. Refrigerate both corn and potatoes until cool. (May be done the previous day). 3. Clean onion and peel dried skins off. Finely dice red onion and place in large salad bowl. 4. Add chilled potatoes and corn and toss to evenly distribute all ingredients. 5. Prepare dressing by combining mayo and vinegar and slowly adding milk to get proper consistency (you may not need the full amount of milk). 6. Add dressing to chilled vegetables and toss to coat completely. Chill to 40°F until ready to serve.
Corn on the cob, medium ears (approx. 5 ¾")		13 ears or 6.5 cups		26 ears or 13 cups	
Red onion	½ lb	1 ¼ cups	1 lb	2 1/3 cups	
Bacon (or Bacon Bits) (Jennie-O turkey bacon works well) as garnish	1/8 lb		¼ lb		
DRESSING: Mayonnaise, low fat Cider vinegar Milk		2 ½ cups 6 oz (¾ cup) 4 oz (½ cup)		5 cups 1 ½ cups 1 cup	

Serving Size: 5/8 cup

Meal Pattern Contribution: 1/2 cup starchy vegetable

Allergens: Dairy

Notes: If you have a high number of dairy allergies, you can use water to thin the dressing.

Additionally reviewed by Chris Wallace.

Serving Instructions

1. Into each 5.5 oz soufflé cup portion 5/8 cup of salad.
2. Lightly sprinkle bacon bits as garnish.

HACCP Instructions:

1. Hold at 40°F or lower throughout serving. Check temperature again during serving. If above 40°F, remove from line and chill to 40°F or lower. Cover and refrigerate any leftovers immediately. Serve leftovers next day only.

Recipe and Meal Contribution Review completed by Put Local on Your Tray.

SFAs must check the crediting information for accuracy prior to including the item in reimbursable meals.

