## ROASTED CORN

Hartford Public Schools, FCNS - 2018

**Grades:** K-12 **Yield:** 50 or 100 portions

### INGREDIENTS

<table>
<thead>
<tr>
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<th>50 SERVINGS</th>
<th>100 SERVINGS</th>
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<tbody>
<tr>
<td>Fresh, local corn on the cob</td>
<td>50 ears</td>
<td>100 ears</td>
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<tr>
<td>Olive oil</td>
<td>1 ½ cup</td>
<td>3 cup</td>
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<tr>
<td>Salt (optional)</td>
<td>1 Tbsp</td>
<td>2 Tbsp</td>
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<tr>
<td>Pepper, black</td>
<td>2 Tbsp</td>
<td>4 Tbsp</td>
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### DIRECTIONS

1. Sanitize work area with bleach & water solution.
2. Wash hands.
3. Put on food service gloves.

**Cooking Methods:**

1. Preheat oven to 400°F.
2. Shuck corn. Then using a Chef’s knife trim kernels off each cob.
3. Place a single layer of corn kernels on sheet pans. Use two sheet pans for 50 portions and 4 sheet pans for 100 portions. Drizzle olive oil evenly over corn. Add the salt and pepper.
4. Roast corn for 25-30 minutes until it is lightly browned.
5. Transfer 2 sheet pans of corn to a 4 inch half pan and serve immediately. To hold in warmer wrap the pan with plastic wrap with a few holes in it to let steam vent.

### Serving Size:

½ cup (4 oz. spoodle)

### Meal Pattern Contribution:

½ cup starchy vegetable

### NOTES:

1 medium ear corn (approx. 5 ¼” long) yields ½ cup corn.

### HACCP/Serving Instructions

1. Hold at 140°F or higher throughout serving. Check temperature again during serving. If below 140°F, remove from line and reheat to 165°F.
2. Garnish with grape tomatoes. (optional)

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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.