

# ROASTED CORN

Hartford Public Schools, FCNS - 2018

Grades: K-12

Yield: 50 or 100 portions

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Fresh, local corn on the cob		50 ears		100 ears	<ol style="list-style-type: none"> <li>Sanitize work area with bleach &amp; water solution.</li> <li>Wash hands.</li> <li>Put on food service gloves.</li> </ol> <p><b>Cooking Methods:</b></p> <ol style="list-style-type: none"> <li>Preheat oven to 400°F.</li> <li>Shuck corn. Then using a Chef's knife trim kernels off each cob.</li> <li>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.</li> <li>Roast corn for 25-30 minutes until it is lightly browned.</li> <li>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.</li> </ol>
Olive oil		1 ½ cup		3 cup	
Salt (optional)		1 Tbsp		2 Tbsp	
Pepper, black		2 Tbsp		4 Tbsp	
<p><b>Serving Size:</b> ½ cup (4 oz. spoodle)</p> <p><b>Meal Pattern Contribution:</b> ½ cup starchy vegetable</p> <p><b>NOTES:</b> 1 medium ear corn (approx. 5 ¼" long) yields ½ cup corn.</p>					<p><b>HACCP/Serving Instructions</b></p> <ol style="list-style-type: none"> <li>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.</li> <li>Garnish with grape tomatoes. (optional)</li> </ol>

Recipe and Meal Contribution Review completed by Put Local on Your Tray.  
SFA's must check the crediting information for accuracy prior to including the item in reimbursable meals.

