Skillet Corn Chowder

Cooking time: 25 minutes

HACCP Process #2 Same Day Service





1 Serving Provides:

CACFP: 1/2 cup Vegetable

NSLP: 3/8 cup Starchy Vegetable, 1/8 cup Other Vegetable

SFSP: ½ cup Vegetable

	48 Servings		96 Servings		
Ingredients	Weight	Measure	Weight	Measure	
Vegetable oil		½ cup		1 cup	
Yellow onions, diced	3 pounds	2 quarts	6 pounds	1 gallon	
Black pepper, ground		1 Tablespoon		2 Tablespoons	
Cream style corn	2 #10 cans	1 gallon + 1 quart + 3 cups	4 #10 cans	2 gallons + 3 quarts + 2 cups	
1% milk		1 gallon + 2 quarts		3 gallons	
Cheddar cheese, reduced fat, shredded	1 pound 8 ounces	1 quart + 2 cups	3 pounds	3 quarts	



Directions

- 1. Preheat a large sauce pan or steam kettle over medium heat. Add the oil, onion, and black pepper, stir, then cover and sweat until the onion softens, about 3–5 minutes.
- 2. Add the cream style corn and milk. Continue to cook until the soup comes to a simmer. Turn off the heat.
- 3. Stir in the cheddar cheese until it has melted completely into the soup.

CCP: Heat to 165°F or higher for at least 15 seconds.

CCP: Hold for hot service at 135°F or higher.

Serve 1 cup (8 ounce) portions.

Serving	Yield	Volume	
1 cup	48 Servings: about 22 pounds 96 Servings: about 44 pounds	48 Servings: about 3 gallons 2 quarts 96 Servings: about 7 gallons	

Nutrients Per Serving									
Calories	216	Sodium	493 mg	Vitamin A	316 IU				
Total Fat	7 g	Carbohydrate	32 g	Vitamin C	8 mg				
Saturated Fat	2.8 g	Dietary Fiber	2 g	Iron	0.5 mg				
Cholesterol	17 mg	Protein	10 g	Calcium	272 mg				

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