

CORN CHOWDER

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
136 cal	25 g	5 g	3 g	2 mg	761 mg	102 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
BACON,RAW	8 oz		
CELERY,FRESH,CHOPPED	8 oz	1-7/8 cup	11 oz
ONIONS,FRESH,CHOPPED	1 lbs	2-7/8 cup	1-1/8 lbs
PEPPERS,GREEN,FRESH,CHOPPED	8 oz	1-1/2 cup	9-3/4 oz
OIL,SALAD	1-7/8 oz	1/4 cup 1/3 tbsp	
WATER	16-3/4 lbs	2 gal	
POTATOES,FRESH,PEELED,CUBED	4 lbs	2 qts 3-5/8 cup	5 lbs
SALT	3-3/4 oz	1/4 cup 2-1/3 tbsp	
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	
CORN,CANNED,CREAM STYLE	20-1/3 lbs	2 gal 1 qts	
MILK,NONFAT,DRY	1-2/3 lbs	2 qts 3 cup	
WATER,WARM	12-1/2 lbs	1 gal 2 qts	
MARGARINE	8 oz	1 cup	

Method

- 1 Prepare bacon according to Recipe Nos. L 002 00 or L 002 02. Chop bacon. Set aside for use in Step 3.
- 2 Saute celery, onions and peppers in salad oil 3 minutes or until tender.
- 3 Add water, potatoes, salt and pepper to steam-jacketed kettle or stock pot. Add sauteed vegetables. Mix thoroughly. Bring to a boil; reduce heat; simmer 10 minutes or until potatoes are tender.
- 4 Add corn. Bring to a boil; simmer 5 minutes, stirring occasionally.
- 5 Reconstitute milk. Add milk and butter or margarine to mixture. Heat slowly to serving temperature. DO NOT BOIL. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.