***Recipe # 421a Chuck Wagon Corn, Updated***

***Serving Size and Ingredients: 4 oz.***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 4 1/8 lbs. | 9 ¼ lbs. | 18 ½ lbs. | Corn, Frozen, Whole Kernel |
| 1/2 tsp. | 1 tsp. | 2 tsp. | Salt |
| ¼ tsp. | ½ tsp. | 1 tsp. | Pepper |
| ½ cup | 1 cup | 2 cups | Margarine, Melted |
| 1 ½ | 3 | 6 | Green Bell pepper, diced |
| 1 ½ | 3 | 6 | Red Bell Pepper, diced |
| ¾ |  1 1/2 | 3 | Red Onion, diced |
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***Recipe # 421a Chuck Wagon Corn***

 ***Instructions:***

1. Combine corn, diced bell peppers, diced onion, salt and pepper in large stock pot. Bring to a boil, reduce heat and simmer for 10 minutes or until vegetables are tender.
2. Add melted margarine; mix well. Place in steam table pan to serve.

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***