

CORN - SAUTEED

04/17/2017

Yield: **Small Batch: 14 portions** **Large Batch: 28 portions**

Shelf Life: **Refrigerated - 2 days**
Hot on the Line - 1 hour

Equipment: Scale, 375° griddle, infrared thermometer, dry measuring cup, measuring spoons, 2 metal spatulas, sheet tray, 1/6 pans with lids

Ingredients (36" Griddle)

1/2 pound **Butter Blend**
1 quart **Julienned Onions**
3 1/2 quarts **Super Sweet White Kernel Corn**
1 TBL **Salt & Pepper Seasoning**

Ingredients (48" Griddle)

1 pound
2 quarts
7 quarts
2 TBL

****THIS IS THE MAXIMUM BATCH SIZE****

Procedure

1. Place the butter blend on the griddle, and use a metal spatula to chop the butter blend into smaller chunks.
2. Spread the chunks of butter blend evenly over the griddle until they are fully melted.
3. Spread the onions evenly over the griddle.
4. Distribute the corn evenly over the onions.
5. Sprinkle the seasoning evenly over the corn.
6. Allow to cook undisturbed until the corn and onions begin to get lightly brown (approximately 3 - 4 minutes).
7. Using 2 metal spatulas, toss and mix the ingredients.
8. Spread the ingredients evenly over griddle.
9. Allow to cook undisturbed until the corn and onions are browned.
10. Remove from the griddle, and transfer to a full size sheet tray.
11. Spread the sauteed corn out into a single layer, and place in the walk-in to cool.
12. Once completely cooled (40°), transfer to 1/6 pans, and store refrigerated.
13. Label, Date, and Rotate.

C: Brown corn kernels and caramelized onions

T: Firm corn; Soft onions

F/A: Sweet and salty flavor profile

HR: 1/6 pan - Refrigerated; Lined metal 1/6 pan @ 160° on the line

SL: 2 days (Refrigerated); 1 hour (Hot on the line)