

BAKED KNOCKWURST WITH SAUERKRAUT

Yield 100

Portion 1 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
301 cal	6 g	12 g	25 g	53 mg	1665 mg	44 mg

Ingredient

SAUERKRAUT,SHREDDED,CANNED,INCL LIQUIDS
KNOCKWURST,3 OZ

Weight

25 lbs
20 lbs

Measure

3 gal

Issue

Method

- 1 Heat sauerkraut to a simmer. Drain excess liquid.
- 2 Place 3 quarts sauerkraut in each pan. Arrange knockwurst on top of sauerkraut in each pan.
- 3 Using a convection oven, bake 20 to 25 minutes at 300 F. on low fan, open vent. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.