



Fully Loaded Potato Dog

Valerie Gray, Wenatchee High School Nutrition Services Manager, wanted some new offerings for her students and came up with this combination of their favorites: chili, hot dogs, bacon, fries and cheese sauce. Promotion on sign boards and by word of mouth did the trick and the super combo is a menu favorite.

Gray, a classically trained chef (Johnson & Wales), has been chef at California's Ritz Carlton and several country clubs as well as banquet chef at the Space Needle. But, as a mother, she wanted a career that left her time for her own children. School foodservice, and feeding a whole lot of kids, turned out to be just the right choice. "I love seeing these kids when they first come to high school," she says, "and I cry at their graduation."

Yield 25 servings

Serving: 1 potato, 1 frank, 2 oz. chili, 1 oz. cheese sauce, 1 3/4 oz. French fries

Ingredients

25 Washington Russet potatoes (6 oz. ea)
25 turkey franks (1.6 oz. each)
25 bacon slices (quick finish) (1/4 oz. ea)
2 lbs. 12 oz. French fries, frozen, straight cut, seasoned or plain
1 lb. 9 oz. cheese sauce

Chili

Divide 7 5/8 oz. USDA salsa, 15 1/3 oz. canned USDA red kidney beans, 15 1/3 oz. USDA canned pinto beans and 7 5/8 oz. USDA canned black beans evenly between 2 (4-in.) hotel pans. Combine 1 Tbsp. + 3/8 tsp. paprika, 1 5/8 tsp. chili powder, 1/8 oz. granulated onion, 1/8 oz. granulated garlic and 1/8 oz. Meat First beef base low sodium and divide evenly between pans of beans. Stir to mix. Cover and cook at 350°, stirring every 20 to 30 minutes, until temperature reaches 165°. Keep hot until service.



Directions

1. Prepare chili.
2. Wash and dry potatoes. Place on sheet pans and bake at 350° until internal temperature reaches 165°, about 1 hour.
3. Lay out franks on baking sheet and roast at 350° until internal temperature reaches 165°.
4. Arrange bacon slices on sheet pan and cook at 350° until crisp.
5. Arrange fries on sheet pan in single layer. Cook at 400° until crisp, about 15 to 20 minutes.
6. Place cheese sauce in hotel pan and cook at 300° until temperature reaches 165°.

To Assemble: Slice potatoes lengthwise. Place one frank in center of potato. Portion 2 oz. chili over frank. Top with 2 oz. French fries, 1 oz. cheese sauce and strip of bacon.

Nutrient Analysis Per Serving:

Calories 692. Total fat 20.73 g. Saturated fat 6.02 g. Cholesterol 57 mg. Sodium 1342 mg. Carbohydrates 102.32 g. Dietary fiber 11.5 g. Sugars 7.0 g. Protein 25.58 g. Vitamin A 336.2 IU. Vitamin C 28.6 mg. Calcium 277.88 mg. Iron 5.84 mg. 29.95% calories from Total fat. 7.82% calories from Saturated fat. 59.23% calories from Carbohydrates. 14.78% calories from Protein.