

**MEXICAN ONION CORN SOUP (DEHYDRATED MIX)**

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
76 cal	16 g	3 g	1 g	0 mg	951 mg	20 mg

**Ingredient**

SOUP,DEHYDRATED,ONION

WATER,BOILING

CORN,CANNED,WHOLE KERNEL,DRAINED

PIMIENTO,CANNED,DRAINED,CHOPPED

HOT SAUCE

**Weight**

2 lbs

43-7/8 lbs

13-1/4 lbs

14 oz

3/8 oz

**Measure**

1 qts 3 cup

5 gal 1 qts

2 gal 1-1/8 qts

2-1/8 cup

3/8 tsp

**Issue****Method**

- 1 Stir soup mix into boiling water.
- 2 Drain corn; add to soup mixture.
- 3 Add canned chopped pimientos and hot sauce. Stir to mix.
- 4 Stir and simmer 20 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.