



## Roasted Corn on the Cob

Q-111-50  
Vegetables

Color Code: Green  
Sodium: Low

Yield: 100 Portions  
Each Portion: 1 ear (7 oz)  
Pan Size and Number: 18 x 26-Inch Sheet Pans (7)  
Temperature: 325°F (163°C)  
Time: 25 min.

### INGREDIENTS

Item	Measure	Weight	Approx issue
CORN, ON THE COB, HUSK ON	100 each	64 lb 7 oz	64 lb 7 oz

### DIRECTIONS

1. Preheat oven to 325°F (163°C).
2. Place about 14 unhusked ears of corn on each sheet pan.
3. Using an oven on convection mode, bake at 325°F (163°C) for 25 minutes. CCP: Internal temperature must reach 135°F (57°C).
4. Remove from oven and husk. Serve immediately or CP: hold hot at 135°F (57°C).

### RECIPE NOTES

1. This recipe was developed using a Rationale Combi Oven set to convection mode. If using other models of combi oven or a convection oven, cook times may vary (if using an older convection oven you may need to add a couple to few minutes to the cook time to achieve the desired end state for the recipe).
2. Cooking the corn in the husk is actually a labor saving technique, as the corn silks slip off the cooked corn much easier than from the uncooked corn.
3. \* Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar combined.

### NUTRITION FACTS

Calories	156
Carbohydrates	34 g
Sugars*	7 g
Protein	6 g

Fat	2 g
Saturated Fat	0.3 g
Sodium	2 mg
Calcium	5 mg
Fiber	2 g



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