



CAJUN FRIED CORN

INTRODUCTION

Cajun Fried Corn can be described as “Corn on the cob pieces fried until crisp, tossed in your classic flavor favorites:

- Cajun
- Parmesan
- Lemon Pepper
- Fry Seasoning

KEY INFORMATION

SHELF LIFE

FROZEN

Reference Corn Packaging

AFTER 24 HOUR THAW

48 hours

EQUIPMENT & PRODUCTS

- 1/3 pan
- 1/3 pan colander
- Tongs
- Date Dot
- Stainless steel bowl
- Sheet pan and cover
- Unbleached pan liners
- Corn
- Wingstop Fry Seasoning
- Wingstop Cajun Seasoning
- Wingstop Lemon Pepper Seasoning
- Parmesan

PACKAGING

- Cajun Fried Corn for dine-in orders may be packaged as follows:
 - Regular: 5 pieces of fried corn in a #200 boat with a liner
 - Large: 10 pieces of fried corn in a #300 boat with a liner
- To-go orders must be packaged as follows:
 - Large: Place up to 10 pieces of fried corn in a #300 boat with a liner then placed into a hoagie

COOK TIME

- 1.5 minutes

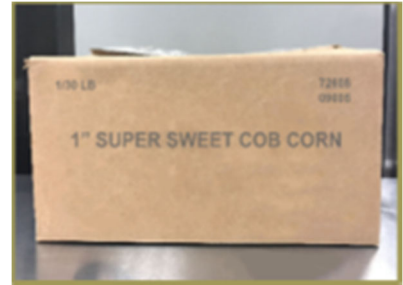
YIELD

- Approximately 288 pieces

RECEIVING & THAWING

1

- The corn will be shipped frozen in cases. It is already cut into cobbetts.
- Check cases for damage or thawing.
- Date the case with the receiving date.
- Store the corn in the freezer 6" away from all chicken products until needed.

**2**

- Using gloves, place the amount of corn needed for the following day's volume onto a sheet pan with a sheet pan cover (24 pieces maximum per tray).
- Date dot with the thaw date and store in the cooler.
- Allow the corn to thaw in the cooler for 24 hours.

**3**

- After thawing, store corn in a cooler inside a 1/3 pan with a colander insert and lid.
- Date dot with a new date dot. Corn has a 48 hour shelf life after thawing.
- Place in the sandwich cooler for easy access.



SERVING

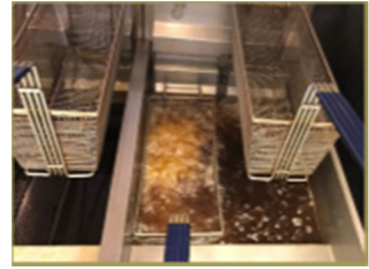
1

- 5 pieces = Regular Side Order
- 10 pieces = Large Side Order
- Use tongs to count out the appropriate amount of cob pieces into either a fry or boneless fryer basket.
 - Use a transfer container or boat to take to fryer.
 - Make sure corn is thawed so oil does not pop.



2

- Drop the basket into the fryer and cook the corn for 1.5 minutes.
- Skim the fryer's shortening as need to reduce excess corn in the fryer.



LARGE BASKET

65 pieces max

SMALL BASKET

35 pieces max

3

- Place fried corn in a metal bowl designated for the type of seasoning.
- Shake appropriate seasoning onto the fried corn. **See Seasoning Specifications** for more detail.
- The default seasoning is Wingstop Cajun Seasoning, but the guest may request any seasoning as a modifier.
- Roll the corn to evenly coat in seasoning.



TIP: It is important to gently toss the corn to maintain the quality of the product.

Seasoning Specs	REGULAR	LARGE
CAJUN	2 shakes of Fry Seasoning 3 shakes of Cajun	4 shakes of Fry Seasoning 6 shakes of Cajun
FRY SEASONING	2 shakes of Fry Seasoning	4 shakes of Fry Seasoning
LEMON PEPPER	2 shakes of Lemon Pepper	4 shakes of Lemon Pepper
PARMESAN	2 shakes of Fry Seasoning 3 shakes of Parmesan	4 shakes of Fry Seasoning 6 shakes of Parmesan



*Parmesan should be added after the corn is packaged in a #200/#300 boat or hoagie.

4

- Package 5 pieces of fried corn into a regular size (#200) boat with a packaging liner.
- Package 10 pieces of fried corn into a large size (#300) boat with a packaging liner.
- For to-go orders, package up to 10 pieces of fried corn into a large size hoagie with a package liner.



SAMPLING

1

- Follow Servings steps 1-3 to cook and season the corn.
- Only cook the amount of corn needed for sampling.

**2**

- Using plastic gloves, place each of the fried corn pieces into a 3.25 oz. portion cup.
- Place the samples neatly on a green tray.
- Provide napkins to guests trying a sample.

**3**

- Serve the samples to the guests in the lobby.
- Let guests know that fried corn is available for purchase.

