

KNICKERBOCKER SOUP (BEAN, TOMATO AND BACON)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
143 cal	26 g	8 g	1 g	2 mg	446 mg	89 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
BEANS,WHITE,DRY	6-1/4 lbs	3 qts 2 cup	
WATER,COLD	16-3/4 lbs	2 gal	
HAM BROTH (FROM MIX)		3 gal 1 qts	
BACON,RAW	1 lbs		
CARROTS,FRESH,SHREDDED	1 lbs	1 qts 1/8 cup	1-1/4 lbs
ONIONS,FRESH,CHOPPED	2 lbs	1 qts 1-5/8 cup	2-1/4 lbs
POTATOES,FRESH,PEELED,CUBED	5 lbs	3 qts 2-1/2 cup	6-1/8 lbs
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	
TOMATOES,CANNED,CRUSHED,INCL LIQUIDS	7-1/4 lbs	1 #10cn	

Method

- 1 Pick over beans, removing discolored beans and foreign matter. Wash thoroughly in cold water.
- 2 Cover with cold water; bring to a boil; boil 2 minutes. Turn off heat. Cover; let stand 1 hour.
- 3 Prepare stock according to recipe. Add to beans; bring to a boil; cover; simmer 2 hours or until beans are tender.
- 4 Chop raw bacon and brown lightly. Add carrots, onions, pepper and potatoes. Cook 10 minutes, stirring occasionally; add to bean mixture. Crush tomatoes and add. Simmer 25 minutes or until vegetables are tender. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.