

**BOSTON BAKED BEANS**

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
179 cal	32 g	10 g	2 g	1 mg	204 mg	83 mg

**Ingredient**

BEANS,KIDNEY,DRY  
 WATER,COLD  
 BACON,RAW  
 SALT  
 MUSTARD,DRY  
 SUGAR,BROWN,PACKED  
 VINEGAR,DISTILLED  
 MOLASSES  
 COOKING SPRAY,NONSTICK

**Weight**

8-7/8 lbs  
 46 lbs  
 1 lbs  
 1-1/2 oz  
 2-1/2 oz  
 10-7/8 oz  
 2-1/8 oz  
 1-1/2 lbs  
 2 oz

**Measure**

1 gal 1-1/2 qts  
 5 gal 2 qts  
 2-1/3 tbsp  
 1/4 cup 2-2/3 tbsp  
 2-1/8 cup  
 1/4 cup 1/3 tbsp  
 2 cup  
 1/4 cup 1/3 tbsp

**Issue****Method**

- 1 Pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. Cover; let soak 1 hour.
- 2 Cover with water. Bring beans to a boil; add more water if necessary to keep beans covered. Turn down heat, simmer 1-1/2 hours or until tender, but not mushy. Drain beans. Reserve liquid and beans for use in Step 4.
- 3 Cook bacon by arranging slices in rows down the length of 18x26 sheet pan, with fat edges slightly overlapping lean edges. Using a convection oven, bake 25 minutes at 325 F. on high fan, open vent. Drain excess fat. Bake an additional 5 to 10 minutes or until bacon is slightly crisp. DO NOT OVERCOOK. Drain thoroughly. Finely chop.
- 4 Take reserved bean liquid and add water to equal 1 gallon and combine with salt, mustard, brown sugar, vinegar, molasses and chopped bacon. Add to beans; mix well.
- 5 Lightly spray pans with non-stick cooking spray. Pour 20 pounds or 7-1/2 quarts bean mixture into each lightly sprayed pan; cover. Using a convection oven, bake at 325 F., 1 hour to 1 hour 15 minutes, or until sauce is just below surface of beans, on high fan, closed vent. Uncover; stir; bake additional 15 minutes or until set, on low fan. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.