

## SPANISH STYLE BEANS

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
161 cal	32 g	9 g	1 g	0 mg	468 mg	63 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
BEANS,PINTO,DRY	8-1/2 lbs	1 gal 1 qts	
WATER,COLD	41-3/4 lbs	5 gal	
SALT	3-3/4 oz	1/4 cup 2-1/3 tbsp	
ONIONS,FRESH,CHOPPED	1 lbs	3 cup	1-1/8 lbs
TOMATOES,CANNED,CRUSHED,INCL LIQUIDS	6-5/8 lbs	3 qts	
SUGAR,GRANULATED	1 lbs	2-1/4 cup	
CLOVES,GROUND	<1/16th oz	1/8 tsp	
PEPPER,BLACK,GROUND	1/8 oz	1/8 tsp	
MUSTARD,DRY	3/4 oz	2 tbsp	

**Method**

- 1 Pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. Cover; let soak 1 hour.
- 2 Cover with water; add salt. Bring to a boil in steam-jacketed kettle; boil 2 minutes.
- 3 Add onions, tomatoes, sugar, mustard, cloves, and pepper. Reduce heat, add more water to cover beans. Simmer 1 hour or until beans are just tender. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.