

**GREEN BEANS WITH CORN (CANNED BEANS)**

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
58 cal	12 g	2 g	1 g	1 mg	368 mg	23 mg

**Ingredient**

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
BACON,RAW	12 oz		
BACON FAT,RENDERED	1-3/4 oz	1/4 cup 1/3 tbsp	
ONIONS,FRESH,SLICED	1 lbs	1 qts	1-1/8 lbs
BEANS,GREEN,CANNED	18-3/4 lbs	2 gal 7/8 qts	
PEPPER,RED,GROUND	<1/16th oz	1/8 tsp	
RESERVED LIQUID	5-1/4 lbs	2 qts 2 cup	
CORN,CANNED,CREAM STYLE	10-1/8 lbs	1 gal 1/2 qts	

**Method**

- 1 Cook bacon until partially done. Drain bacon; set aside 1/4 cup bacon fat. Set aside bacon for use in Step 4.
- 2 Saute onions in bacon fat until tender.
- 3 Drain beans. Reserve 2-1/2 quarts of liquid for use in Step 4.
- 4 Combine beans, bacon, onions, red pepper, reserved liquid and corn. Cover; continue cooking 15 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 5 Serve with cooking liquid. CCP: Hold for service at 140 F. or higher.