

**GREEN BEANS SOUTHERN STYLE**

**Yield** 100

**Portion** 1/2 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
41 cal	6 g	2 g	2 g	2 mg	24 mg	32 mg

**Ingredient**

BACON,RAW  
 BACON FAT,RENDERED  
 BEANS,GREEN,FROZEN,WHOLE  
 WATER,BOILING  
 PEPPER,BLACK,GROUND

**Weight**

1 lbs  
 3-5/8 oz  
 16 lbs  
 12-1/2 lbs  
 <1/16th oz

**Measure**

1/2 cup  
 3 gal 2-5/8 qts  
 1 gal 2 qts  
 1/8 tsp

**Issue**

**Method**

- 1 Cook bacon until crisp; drain; crumble bacon; reserve bacon fat.
- 2 Add bacon fat to beans and water. Bring to a boil; cover; simmer 5 to 8 minutes or until beans are tender. Drain; reserve 1 quart liquid.
- 3 Add reserved bean liquid, crumbled bacon and black pepper to beans.
- 4 Mix lightly. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.