

REFRIED BEANS WITH CHEESE

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
145 cal	15 g	8 g	6 g	14 mg	382 mg	142 mg

Ingredient

BEANS,PINTO,CANNED,INCL LIQUIDS
 CHILI POWDER,DARK,GROUND
 GARLIC POWDER
 CHEESE,CHEDDAR,SHREDDED
 ONIONS,GREEN,FRESH,GRATED
 HOT SAUCE
 RESERVED LIQUID
 COOKING SPRAY,NONSTICK
 CHEESE,CHEDDAR,SHREDDED

Weight

21 lbs
 3-1/8 oz
 1/3 oz
 2 lbs
 7 oz
 1 oz
 5-1/4 lbs
 2 oz
 1 lbs

Measure

2 gal 1-7/8 qts
 3/4 cup
 1 tbsp
 2 qts
 2 cup
 2 qts 2 cup
 1/4 cup 1/3 tbsp
 1 qts

Issue

7-7/8 oz

Method

- 1 Drain beans. Reserve beans for use in Step 2; stock for use in Step 3.
- 2 Place beans in mixer bowl; beat at low speed until mashed.
- 3 Add chili powder, garlic powder, 1 quart cheese, onions, hot sauce and 1-1/2 quarts bean stock per 100 servings. Whip at medium speed, adding more liquid to obtain consistency of mashed potatoes.
- 4 Spread an equal quantity of bean mixture in each sprayed steam table pan. Bake in 350 F. oven for 30 minutes.
- 5 Sprinkle an equal quantity of remaining 1 quart cheese over bean mixture in each pan. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.