

## SAUSAGE, BEANS AND GREENS

Yield 100

Portion 1-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
299 cal	27 g	30 g	8 g	72 mg	1341 mg	102 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
BEANS, CANNELLINI,CANNED,DRAINED	15 lbs	1 gal 2-5/8 qts	
SAUSAGE LINK,TURKEY,RAW	5-1/2 lbs		
ONIONS,FRESH,CHOPPED	3 lbs	2 qts 1/2 cup	3-1/3 lbs
THYME,GROUND	3/4 oz	1/4 cup 1-1/3 tbsp	
SAGE,GROUND	1/2 oz	1/4 cup 3-1/3 tbsp	
PEPPER,RED,GROUND	1/8 oz	1/3 tsp	
GARLIC POWDER	1/3 oz	1 tbsp	
ONION POWDER	1/8 oz	1/8 tsp	
CHICKEN BROTH		3 gal	
WATER	18-3/4 lbs	2 gal 1 qts	
POTATOES,FROZEN,DICED	13 lbs		
CHICKEN,COOKED,PULLED,WHITE/DARK	14-1/2 lbs		
KALE,FRESH,CHOPPED	6 lbs	2 gal 2-1/8 qts	8-1/2 lbs
CARROTS,FROZEN,SLICED	3 lbs	2 qts 2-5/8 cup	
VINEGAR,CIDER	4-1/4 oz	1/2 cup	
SUGAR,GRANULATED		1/2 cup	
SALT	1-1/4 oz	2 tbsp	
PEPPER,BLACK,GROUND	1/3 oz	1 tbsp	

**Method**

- 1 Rinse cannellini beans in cold water; drain well.
- 2 Cut turkey sausage links into 1/2 inch slices. Stir-cook in a steam jacketed kettle or stockpot until it loses its pink color.
- 3 Add onions to turkey sausage and continue to cook 4-5 minutes or until transparent; stirring constantly. Add the thyme, sage, red pepper, garlic powder and onion powder. Stir-cook for 1 minute.
- 4 Add the chicken broth, water, cannellini beans, potatoes, chicken, kale, carrots, vinegar, sugar, salt and black pepper to cooked sausage and onion mixture. Bring to a boil. Cover; reduce heat; simmer 20-25 minutes until potatoes are tender. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- 5 Pour 2-1/3 gal into each pan. CCP: Hold for service at 140 F. or higher.