

BAKED BEANS (KIDNEY BEANS, CANNED)

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
139 cal	26 g	7 g	1 g	1 mg	543 mg	43 mg

Ingredient

BACON,RAW
 BEANS,KIDNEY,DARK RED,CANNED,DRAINED
 ONIONS,FRESH,CHOPPED
 CATSUP
 SUGAR,BROWN,PACKED
 MUSTARD,PREPARED

Weight

1 lbs
 27-1/2 lbs
 1-7/8 lbs
 1-1/4 lbs
 1-1/4 lbs
 6-5/8 oz

Measure

4 gal 1-5/8 qts
 1 qts 1-1/4 cup
 2-3/8 cup
 3-3/4 cup
 3/4 cup

Issue

2 lbs

Method

- 1 Cook bacon according to Recipe Nos. L 002 00 or L 002 02. Drain. Finely chop.
- 2 Combine onions, beans, catsup, sugar, mustard and bacon. Mix well.
- 3 Pour 7-3/4 quarts bean mixture into each steam table pan.
- 4 Bake in a convection oven at 325 F. for 1-1/2 hours on high fan, open vent. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.