

ITALIAN-STYLE BAKED BEANS (CANNED BEANS)

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
117 cal	20 g	7 g	2 g	1 mg	741 mg	62 mg

Ingredient

BEANS,KIDNEY,DARK RED,CANNED,DRAINED
 ONIONS,FRESH,CHOPPED
 CELERY,FRESH,CHOPPED
 OIL,SALAD
 PARSLEY,FRESH,BUNCH,CHOPPED
 THYME,GROUND
 OREGANO,CRUSHED
 SALT
 PEPPER,BLACK,GROUND
 GARLIC POWDER
 BASIL,DRIED,CRUSHED
 SUGAR,GRANULATED
 TOMATO PASTE,CANNED
 CHEESE,PARMESAN,GRATED

Weight

20-3/4 lbs
 1-1/4 lbs
 1-1/2 lbs
 2-7/8 oz
 2-1/8 oz
 <1/16th oz
 1/8 oz
 1-1/2 oz
 1/8 oz
 1/8 oz
 1/8 oz
 1/2 oz
 6 lbs
 5-1/4 oz

Measure

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

Issue

1-3/8 lbs
 2 lbs
 2-1/4 oz

Method

- 1 Drain beans; reserve liquid for use in Step 3, and beans for use in Step 4.
- 2 Saute onions and celery in salad oil or shortening 10 minutes or until tender.
- 3 Take reserved bean liquid and add water to equal 1 gallon per 100 portions and combine with parsley, thyme, oregano, salt, pepper, sugar, garlic, basil, tomato paste, and onion mixture; bring to a boil; reduce heat; simmer 10 minutes.
- 4 Place 1 gallon cooked beans in each steam table pan; add 3-3/4 quarts sauce; mix carefully. Sprinkle cheese over beans.
- 5 Using a convection oven, bake at 325 F. for 45 minutes on low fan, open vent. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.