

**SIMMERED DRY BEANS WITH BACON**

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
137 cal	22 g	10 g	2 g	2 mg	195 mg	57 mg

**Ingredient**

BEANS,KIDNEY,DRY  
 WATER,COLD  
 BACON,RAW  
 SALT  
 PEPPER,BLACK,GROUND

**Weight**

8-1/8 lbs  
 41-3/4 lbs  
 2 lbs  
 1-1/4 oz  
 1/4 oz

**Measure**

1 gal 1 qts  
 5 gal  
 2 tbsp  
 1 tbsp

**Issue**

**Method**

- 1 Pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. Cover; let soak 1 hour.
- 2 Cover with water; bring to a boil in steam-jacketed kettle; boil 2 minutes.
- 3 Add bacon, salt and pepper to beans.
- 4 Turn down heat; add more water if necessary to cover beans; cover. Simmer 1-1/2 hours or until beans are just tender. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.