

SAVORY BAKED BEANS

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
195 cal	36 g	10 g	2 g	1 mg	374 mg	85 mg

Ingredient

BEANS,KIDNEY,DRY
 WATER,COLD
 BACON,RAW
 SALT
 MUSTARD,DRY
 CATSUP
 ONIONS,FRESH,CHOPPED
 SUGAR,BROWN,PACKED
 VINEGAR,DISTILLED
 MOLASSES
 COOKING SPRAY,NONSTICK

Weight

8-7/8 lbs
 46 lbs
 1 lbs
 1-1/2 oz
 2-1/2 oz
 3-1/8 lbs
 11-1/4 oz
 10-7/8 oz
 2-1/8 oz
 1-1/2 lbs
 2 oz

Measure

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

Issue

12-1/2 oz

Method

- 1 Pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. Cover; let soak 1 hour.
- 2 Cover with water. Bring beans to a boil; add more water if necessary to keep beans covered. Turn down heat, simmer 1-1/2 hours or until tender, but not mushy. Drain beans. Reserve liquid and beans for use in Step 4.
- 3 Cook bacon by arranging slices in rows down the length of 18x26 sheet pan, with fat edges slightly overlapping lean edges. Using a convection oven, bake 25 minutes at 325 F. on high fan, open vent. Drain excess fat. Bake an additional 5 to 10 minutes or until bacon is slightly crisp. DO NOT OVERCOOK. Drain thoroughly. Finely chop.
- 4 Take reserved bean liquid and add water to equal 2-1/2 quarts per 100 portions and combine with salt, mustard, catsup, onions, brown sugar, vinegar, molasses, and chopped bacon. Add to beans; mix well.
- 5 Lightly spray each steam table pan with non-stick cooking spray. Pour 20-1/8 pounds or 7-1/2 quarts bean mixture into each lightly sprayed steam table pan; cover. Using a convection oven, bake at 325 F., 1 hour to 1 hour 15 minutes stir; bake additional 15 minutes or until set on low fan. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.