BUTTERED HOMINY

Yield 100 **Portion** 1/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
86 cal	12 g	1 g	4 g	7 mg	208 mg	10 mg

Ingredient	Weight	Measure	Issue
HOMINY,WHOLE,CANNED	18-7/8 lbs	3 gal 1 qts	
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	
BUTTER	12 oz	1-1/2 cup	
PARSLEY,FRESH,BUNCH,CHOPPED	1 oz	1/2 cup	1-1/8 oz

Method

1 Drain hominy. Reserve 1 quart liquid.
2 Add pepper and reserved liquid to drained hominy in pan; heat slowly for 20 minutes.
3 Add butter or margarine.
4 Garnish with parsley or 2 tbsp paprika.