## SALADS, SALAD DRESSINGS, AND RELISHES No.M 031 00 KIDNEY BEAN SALAD

Yield 100 **Portion** 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
152 cal	16 g	5 g	8 g	47 mg	404 mg	28 mg

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
SALAD DRESSING,MAYONNAISE TYPE	3 lbs	1 qts 2 cup	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
VINEGAR, DISTILLED	8-1/3 oz	1 cup	
BEANS,KIDNEY,DARK RED,CANNED,DRAINED	14 lbs	2 gal 1 qts	
CELERY,FRESH,SLICED	2-1/4 lbs	2 qts 1/2 cup	3-1/8 lbs
EGG,HARD COOKED,CHOPPED	2-1/4 lbs	20 Eggs	
ONIONS,FRESH,SLICED	12 oz	3 cup	13-1/3 oz
PEPPERS,GREEN,FRESH,MEDIUM,SLICED,THIN	1 lbs	3 cup	1-1/4 lbs
PICKLE RELISH,SWEET	2-1/8 lbs	1 qts	

## Method

- 1 Combine Salad Dressing, pepper, and vinegar in mixer bowl; whip or mix well. Set aside for use in Step 3.
- 2 Drain beans; rinse; drain thoroughly.
- 3 Combine dressing, beans, celery, eggs, onions, peppers, and relish; mix carefully.
  4 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.