

**ZESTY BEAN SOUP**

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
110 cal	20 g	6 g	1 g	0 mg	1211 mg	61 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
BEANS,KIDNEY,DARK RED,CANNED,INCL LIQUIDS	6-3/4 lbs	3 qts	
BEANS,LIMA,CANNED,INCL LIQUIDS	6-1/2 lbs	3 qts	
BEANS,PINTO,CANNED,INCL LIQUIDS	7-3/8 lbs	3 qts 2 cup	
TOMATOES,CANNED,DICED,INCL LIQUIDS	13-3/4 lbs	1 gal 2 qts	
ONIONS,FRESH,CHOPPED	3 lbs	2 qts 1/2 cup	3-1/3 lbs
CELERY,FRESH,SLICED	2 lbs	1 qts 3-1/2 cup	2-3/4 lbs
BEEF BROTH		3 gal 1 qts	
PEPPER,BLACK,GROUND	3/8 oz	1 tbsp	
PAPRIKA,GROUND	3/8 oz	1 tbsp	
THYME,GROUND	1/4 oz	1 tbsp	
BAY LEAF,WHOLE,DRIED	1/4 oz	6 each	

**Method**

- 1 Drain beans.
- 2 Combine beans, tomatoes, onions, celery, beef broth, pepper, paprika, thyme and bay leaves in stock pot or steam-jacketed kettle; stir well. Bring to a boil; reduce heat. Cover; simmer 45 minutes or until vegetables are tender. Remove bay leaves.
- 3 CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.