

## ITALIAN-STYLE BAKED BEANS

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
133 cal	23 g	8 g	2 g	1 mg	424 mg	79 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
BEANS,KIDNEY,DRY	6-1/8 lbs	3 qts 3 cup	
WATER,COLD	31-1/3 lbs	3 gal 3 qts	
ONIONS,FRESH,CHOPPED	1-1/3 lbs	3-3/4 cup	1-1/2 lbs
CELERY,FRESH,CHOPPED	1-1/4 lbs	1 qts 3/4 cup	1-3/4 lbs
OIL,OLIVE	2-7/8 oz	1/4 cup 2-1/3 tbsp	
PARSLEY,FRESH,BUNCH,CHOPPED	2-1/8 oz	1 cup	2-1/4 oz
THYME,GROUND	<1/16th oz	1/8 tsp	
OREGANO,CRUSHED	1/8 oz	1 tbsp	
SALT	1-1/2 oz	2-1/3 tbsp	
PEPPER,BLACK,GROUND	1/8 oz	1/4 tsp	
GARLIC POWDER	1/8 oz	1/4 tsp	
BASIL,DRIED,CRUSHED	1/8 oz	1/3 tsp	
SUGAR,GRANULATED	1/2 oz	1 tbsp	
TOMATO PASTE,CANNED	6 lbs	2 qts 2-1/2 cup	
CHEESE,PARMESAN,GRATED	5-1/4 oz	1-1/2 cup	

**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 to cover beans if necessary. Simmer 1-1/2 hours or until beans are just tender but not mushy. Drain beans; reserve liquid for use in Step 4, and beans for use in Step 5.
- 3 Saute onions and celery in olive oil or shortening 10 minutes or until tender.
- 4 Take reserved bean liquid and add water to equal 1 gallon per 100 portions and combine with parsley, thyme, oregano, salt, pepper, sugar, garlic, basil, tomato paste to onion mixture; bring to a boil; reduce heat; simmer 10 minutes.
- 5 Place 1 gallon cooked beans in each steam table pan; add 3-3/4 quarts sauce; mix carefully. Sprinkle cheese over beans.
- 6 Using a convection oven, bake in 325 F. oven for 45 minutes on low fan, open vent. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.