LYONNAISE GREEN OR WAX BEANS

Yield 100 Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
54 cal	7 g	2 g	3 g	7 mg	102 mg	35 mg

<u>Ingredient</u>	Weight	Measure	<u>Issue</u>	
ONIONS,FRESH,SLICED	3 lbs	3 qts	3-3/8 lbs	
BUTTER	12 oz	1-1/2 cup		
BEANS,GREEN,FROZEN,WHOLE	16 lbs	3 gal 2-5/8 qts		
SALT	5/8 oz	1 tbsp		
WATER,BOILING	12-1/2 lbs	1 gal 2 qts		
PEPPER,BLACK,GROUND	<1/16th oz	1/8 tsp		

Method

- 1 Saute onions in butter or margarine until tender. Set aside for use in Step 4.
- 2 Add beans to boiling, salted water. Bring to a boil; cover; simmer 5 to 8 minutes, or until beans are just tender. Drain; reserve 1 quart liquid.
- 3 Combine onions, beans, bean liquid, and pepper. Mix lightly. Serve. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.