

ONIONS (CANNED)

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
33 cal	7 g	2 g	0 g	0 mg	635 mg	77 mg

Ingredient

ONIONS,CANNED,WHOLE,TINY,INCL LIQUIDS

Weight

37-3/4 lbs

Measure

4 gal 3-1/8 qts

Issue**Method**

- 1 Pour off half the liquid.
- 2 Place onions in steam-jacketed kettle or stock pot.
- 3 Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place onions in serving pans. Garnish if desired. CCP: Hold for service at 140 F. or higher.