

# **Cookbook for All Four Elementary**

**Created by HPS Menu Planner**

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# Baked Beans



<b>Servings:</b>	250.000	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-33789

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN PINTO 6-10 GCHC	10 #10 CAN		261475
Baked Beans Sauce	10 Serving	<p>Wash hands thoroughly. Mix all ingredients in mixer or by hand. Refrigerate until ready to use but store no longer than 30 days. CCP: Store at 41 degrees or below until use. SAUCE FOR: 1 CAN 2 CANS 3 CANS 4 CANS 5 CANS 6 CANS DEHYDRATED ONION 1/3 OZ. 2/3 OZ. 1 OZ. 1 1/3 OZ. 1 2/3 OZ. 2 OZ. CHICKEN BASE 1 T. 2 T. 3 T. 4 T. 5 T. 6 T. BROWN SUGAR 3/4 CUP 1 1/2 CUP 2 1/4 CUP 3 CUP 3 3/4 CUP 4 1/2 CUP CATSUP 3/4 CUP 1 1/2 CUP 2 1/4 CUP 3 CUP 3 3/4 CUP 4 1/2 CUP PREPARED MUSTARD 1 tsp. 1 1/2 tsp. 2 1/2 tsp. 3 tsp. 3 1/2 tsp. SALT 3/4 tsp. 1 1/2 tsp. 2 1/4 tsp. 3 tsp. 3 3/4 tsp. 4 1/2 tsp.</p>	R-33788

## Preparation Instructions

Distribute mixed beans and sauce into hotel pans, heat to 165°F and hold in warmer at a minimum of 140°F. CCP

1. Spray steamtable pan with Cooking Spray.
2. Pour Beans into pan.
3. Add sauce per recipe and mix well.
4. Bake at 325\* for 1 1/4 hours.
5. Serve 1/2 cup Legume, in portion souffle cups.

Critical Control Point: Heat to 135 °F or higher for at least 15 seconds. Critical Control Point: Hold for hot service at 135 °F or higher. Portion with 4 fl oz slotted spoodle (1/2 cup).

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.500
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 250.000

Serving Size: 0.50 Cup

### Amount Per Serving

<b>Calories</b>	146.99
<b>Fat</b>	0.05g
<b>SaturatedFat</b>	0.02g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.44mg
<b>Sodium</b>	182.51mg
<b>Carbohydrates</b>	27.56g
<b>Fiber</b>	5.17g
<b>Sugar</b>	6.82g
<b>Protein</b>	7.37g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.01mg
<b>Calcium</b> 43.65mg	<b>Iron</b> 2.07mg

\*All reporting of TransFat is for information only, and is not used for evaluation purposes

## Nutrition - Per 100g

No 100g Conversion Available