

# Green Beans - HCHS

Servings:	650.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29391
School:	Henderson County High School		

## Ingredients

Description	Measurement	DistPart #
BEAN GREEN CUT MXD SV LO SOD 6-10	30 Gallon 1 Quart 1 Pint 1 1/2 Cup (487 1/2 Cup)	221990
BASE BEEF NO MSG LO SOD	5 Gallon 1 Cup 1 4/5 Fluid Ounce (650 Fluid Ounce)	580562
ONION DEHY CHPD	10 Gallon 1 Pint 3 3/5 Fluid Ounce (1300 Fluid Ounce)	263036
SPICE PEPR BLK REG FINE GRIND	2 Gallon 2 Quart 5 Fluid Ounce 5/11 Tablespoon (650 Tablespoon)	225037

## Preparation Instructions

WASH HANDS AND PUT ON GLOVES

STEAMER - Open cans and drain at least 2 cans of 4 cans. Put 4 cans in large pan. Add ingredients. Put in steamer and steam for 30-40 min.

OPEN AND EMPTY CANS INTO TILT SKILLET

ADD BEEF BASE, DEHYDRATED ONIONS AND BLACK PEPPER.

COOK AT 350 DEGREE F FOR 2 HOURS

FOR STOVE TOP EMPTY CANS INTO STOCK POT, ADD ADDITIONAL INGREDIENTS

COOK ON LOW FOR 3 HOURS