

Baked Beans

NO IMAGE

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9573 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------|---------------|-------------------|------------|
| Tap Water for Recipes | 1 Quart | N/A | 000001WTR |
| ONION DEHY CHPD | 1 1/2 Cup | | 263036 |
| SPICE MUSTARD DRY | 1/4 Cup | | 400018 |
| SUGAR BROWN LT | 2 Cup | | 860311 |
| TOMATO PASTE 26% | 2 Cup | N/A | 100196 |
| BEAN BAKED VEGTAR R/SOD | 4 1/4 #10 CAN | | 567091 |

Preparation Instructions

1. Pour 14 lb 10 oz (1 gal 2 1/2 qt) canned vegetarian beans into each steamtable pan. (12"x20"x4"). For 50 serving, use 1 steamtable pan. For 100 servings, use 2 steamtable pans.
 2. Combine onions, dry mustard, brown sugar, water, and tomato paste. Blend well.
 3. Pour 2 lb 11 oz (1 qt 1 1/4 cups) mixture over beans in each steamtable pan. Stir to combine. Cover pans.
 4. Bake:
Convectional oven: 350 degrees F for 2 1/4 hours
Convection oven: 325 degrees F for 1 1/4 hours
Remove cover during last 1/2 hour of baking to brown the beans.
 5. Portion with 4-oz ladle (1/2 cup).
- CCP: Heat to 135 degrees F or higher for at least 15 seconds.
CCP: Hold for hot service at 135 degrees F or higher.

Updated 1.8.25 jsh

Meal Components

Amount Per Serving

| | |
|---------------------------------|-------|
| Meat/Meat Alternate | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| DarkGreen | 0.000 |
| Red/Orange | 0.000 |
| OtherVeg | 0.000 |
| Beans, Peas, and Lentils | 0.500 |
| Starchy | 0.000 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|------------------------------|-------------------------|
| Calories | 36.40 |
| Fat | 0.09g |
| Saturated Fat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 38.84mg |
| Carbohydrates | 8.39g |
| Fiber | 0.75g |
| Total Sugar | 5.62g |
| Added Sugar | 4.80g |
| Protein | 0.90g |
| Vitamin A 0.07mcg RAE | Vitamin C 0.02mg |
| Calcium 6.57mg | Iron 0.27mg |

Nutrition - Per 100g

| | |
|------------------------------|-------------------------|
| Calories | 233.65 |
| Fat | 0.58g |
| Saturated Fat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 249.31mg |
| Carbohydrates | 53.84g |
| Fiber | 4.83g |
| Total Sugar | 36.05g |
| Added Sugar | 30.79g |
| Protein | 5.75g |
| Vitamin A 0.48mcg RAE | Vitamin C 0.11mg |
| Calcium 42.17mg | Iron 1.71mg |