

BAKED BEANS (VEGETARIAN)

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. serving meat/meat alternate

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1/2 cup**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beans, Baked, Vegetarian, Low Sodium, #10 Can, #2806	4 #10 can(s) + 3 1/4 cup(s)
Onions, Chopped, Dehydrated, #2738	5 ounce(s) + 1/4 ounce(s)
Mustard, Powder, Dry, #2712	1/4 cup(s)
Sugar, Brown, #2024	3 cup(s), packed
Water, Municipal, Mississippi	1 quart(s)
Paste, Tomato, #10 Can, #2825	2 cup(s)
Spice Blend MS, Southwest, No Salt, #2735	2 tablespoon(s)
Sauce, Worcestershire, Bulk, #2258	2 tablespoon(s)

DIRECTIONS

- Pour canned beans into steamtable pans (12" x 20" x 4"). For 100 servings, use 2 steamtable pans.
- Combine onions, dry mustard, brown sugar, water, tomato paste, spice blend, and worchestershire sauce. Blend well. Divide mixture evenly between steamtable pans. Thoroughly combine with beans.
- Pour 2 pounds, 11 ounces of mixture over beans in each steamtable pan. Stir to combine. Cover pans.
- To bake:
Conventional oven: 350 degrees F for 2 hours and 15 minutes.
Convection oven: 325 degrees F for 1 hour and 15 minutes.
Remove cover during last half hour of baking to brown beans.
CCP: Heat to 155 degrees F or higher for 15 seconds at the completion of the cooking process.
- Portion with 4-ounce ladle or 4 ounce spoodle (1/2 cup) for 2 oz. eq. serving of meat/meat alternate.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

PRODUCTION NOTES

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

"Culinary Techniques for Healthy School Meal" provides seasoning and serving ideas for entrées.

MISCELLANEOUS NOTES

3 pounds of fresh onions may be substituted for the dehydrated onions.

Please see recipes "Baked Beans (Canned)" (MRS 1000) for a baked beans recipe using the ham and "Baked Beans with Spice Blend (Canned)" (MRS 1002) for a recipe using the MS Creole Spice Blend.

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NUTRIENTS PER SERVING

Calories	159	Dietary Fiber	5.77 g	Sodium	160.46 mg	Sat. Fat	0.11 g
Carbohydrates	36.57 g	Protein	6.69 g	Total Fat	0.64 g	Trans Fat	0.00 g