

BAKED BEANS (VEGETARIAN)



MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. serving meat/meat alternate

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beans, Baked, Vegetarian, Low Sodium, #10 Can, #2806	4 #10 cans + 6 1/2 cups
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Onions, Chopped, Dehydrated, #2738	2 1/2 cups
Mustard, Powder, Dry, #2712	1/4 cup
Sugar, Brown, #2024	3 cups , packed
Water, Municipal, Mississippi	1 quart
Paste, Tomato, #10 Can, #2825	2 cups
Spice Blend MS, Southwest, No Salt, #2735	2 tablespoons
Sauce, Worcestershire, Bulk, #2258	2 tablespoons

DIRECTIONS

- Pour the canned beans into steamtable pans (12" x 20" x 4") that have been sprayed with food release spray. For 100 servings, use 2 steamtable pans.
- Combine the dehydrated onions, dry mustard, brown sugar, water, tomato paste, Southwest Spice Blend, and worchestershire sauce. Blend the ingredients well.
- Divide the mixture evenly (about 2 pounds 11 ounces of mixture) among beans in each steamtable pan. Stir to combine thoroughly. Cover the pans with aluminum foil or a lid.
- To bake:
Conventional oven: 350 degrees F for 1 hours and 15 minutes.
Convection oven: 325 degrees F for 1 hour and 15 minutes.
Remove the cover during last half hour of baking to brown beans.
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Serve the beans immediately or cover them and hold them in the warmer until time for service.
CCP: Cover and hold for service at 135 degrees F or higher.
- Portion with #8 scoop or 4 ounce spoodle (½ cup) for 2 oz. eq. serving of meat/meat alternate.
CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check the temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

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.

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MISCELLANEOUS NOTES

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

Please see recipes "Baked Beans (Canned)" (MRS 5535) for a baked beans recipe using the ham and "Baked Beans with Spice Blend (Canned)" (MRS 5540) for a recipe using the MS Creole Spice Blend.

NUTRIENTS PER SERVING

Calories	167	Dietary Fiber	6.10 g	Sodium	167.00 mg	Sat. Fat	0.11 g
Carbohydrates	38.24 g	Protein	7.07 g	Total Fat	0.67 g	Trans Fat	0.00 g