

BAKED BEANS WITH SPICE BLEND (CANNED) - USDA



MEAL COMPONENT CONTRIBUTION:

½ cup bean/pea/lentil vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup

RECIPE HACCP PROCESS: #2 - Same day service

VEGETABLES (BEANS/PEAS)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Beans, Baked, Vegetarian, Low Sodium, USDA, #100364	4 #10 cans + 6 1/2 cups
Onions, Chopped, Dehydrated, #2738	3/4 cup
Mustard, Powder, Dry, #2712	2 tablespoons
Sauce, BBQ, Hickory Smoke, #2253	2 cups
Water, Municipal, Mississippi	2 cups
Pepper, Black, Ground, #2718	1 teaspoon
Spice Blend MS, Creole, No Salt, #2736	2 tablespoons
Sauce, Worcestershire, Bulk, #2258	1/2 cup

DIRECTIONS

- Pour the canned beans into 12" x 20" x 4" steamtable pans that have been sprayed with pan release spray. For 100 servings, use 2 half-size steamtable pans.
- Mix the onions, mustard powder, BBQ sauce, water, black pepper, Creole Spice Blend, and Worcestershire sauce together. Divide the mixture evenly among the pans of the beans. Stir the mixture lightly to combine the ingredients, then cover the pans.
- To bake:
Conventional oven: 350 degrees F for 1 ½ hours.
Convection oven: 350 degrees F for 45 minutes.
During the last 30 minutes of baking, remove the aluminum foil to encourage browning.
CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process.
- Remove the beans from the oven. Serve them immediately, or cover the beans and place them in a warmer until ready for service. If aluminum foil is used as a cover, cut holes in aluminum foil.
CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes.
- Portion with 4 ounce ladle or 4 ounce spoodle per serving. Each portion provides ½ cup of bean/pea/lentil vegetable.
CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check 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 within an additional 4 hours.

PRODUCTION NOTES

-If menued as a vegetable, ½ cup beans provides a ½ cup of peas/beans/lentils vegetables. If menued as a meat/meat alternate, ½ cup beans provides 2 oz. eq. of meat alternate. Baked beans must be counted as either a meat/meat alternate or a vegetable and cannot be counted as meeting both components in the daily requirements.

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PURCHASING GUIDE

-Refer to USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

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

-Use USDA Foods or Department of Defense (DoD) products when available.

MISCELLANEOUS NOTES

-Please see recipes "Baked Beans (Vegetarian)" (MRS 5000) for a vegetarian baked beans recipe and "Baked Beans (Canned)" (MRS 5535) for a recipe that includes smoked ham.

NUTRIENTS PER SERVING

Calories	141	Dietary Fiber	5.77 g	Sodium	168.47 mg	Sat. Fat	0.10 g
Carbohydrates	31.60 g	Protein	6.69 g	Total Fat	0.58 g	Trans Fat	0.00 g