



RECIPE NAME: Baked Beans

File No:

Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 50	
Portion Size: ½ cup	
Serving Utensil: #8 scoop	
Servings per Pan: 50	

Recipe Adapted From:

Erin #2
School District



Ingredients	Weight	Measure	Procedure
Baked Beans, Vegetarian, Canned Onions, Dehydrated Flakes Mustard Powder Brown Sugar, Light		2 #10 can + 1 #300 can 2 ½ cups 2 ¼ Tbsp 1 cup, packed	<ol style="list-style-type: none"> Combine all ingredients in a steam table pan. Bake covered at 350°F for 1 hour. Uncover and continue cooking for an additional hour, or until internal temperature reaches 165°F. Portion with No. 8 scoop (½ cup). <p>CCP: Hot hold for service at 135°F or higher.</p>
Total Yield:		Number of Pans: 1	
Weight:	Measure (volume):	Pan Size: 12" x 20" x 4"	

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12					Equipment (if not specified in procedures above): DG=Dark Green B/P=Beans/Peas(Legumes) R/O=Red/Orange S=Starchy O=Other
Meat/Meat Alternate						
Vegetable Subgroups	DG	B/P	R/O	S	O	
		½ c.				
Fruits						
Grains						
Calories:	156					
Saturated Fat (g):	0.10 g					
Sodium (mg):	453.69 mg					