

Baked Bean Medley

 Cooking time: 1 to 1½ hours

HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: 0.25 ounces Meat/Meat Alternate, ⅜ cup Vegetables

NSLP: 0.25 ounces Meat/Meat Alternate, ⅜ cup Beans/Peas

SFSP: 0.25 ounces Meat/Meat Alternate, ⅜ cup Vegetables

Ingredients	64 Servings		128 Servings	
	Weight	Measure	Weight	Measure
Ham, diced	2 pounds		4 pounds	
Onion, chopped	1 pound 4 ounces	1 quart	2 pounds 8 ounces	2 quarts
Garlic powder		1 teaspoon		2 teaspoons
Pinto beans, canned, with liquid	3 pounds 12 ounces	1 quart + 3 cups	7 pounds 8 ounces	3 quarts + 2 cups
Great northern beans, canned, with liquid	3 pounds 12 ounces	1 quart + 3 cups	7 pounds 8 ounces	3 quarts + 2 cups
Kidney beans, canned, with liquid	3 pounds 12 ounces	1 quart + 3 cups	7 pounds 8 ounces	3 quarts + 2 cups
Garbanzo beans, canned, with liquid	3 pounds 12 ounces	1 quart + 3 cups	7 pounds 8 ounces	3 quarts + 2 cups
Pork and beans	3 pounds 12 ounces		7 pounds 8 ounces	
Ketchup	1 pound 14 ounces	3 cups	3 pounds 12 ounces	1 quart + 2 cups
Molasses	10.4 ounces	1 cup	1 pound 4.8 ounces	2 cups
Brown sugar	8 ounces	1 cup	1 pound	2 cups
Worcestershire sauce		½ cup		1 cup
Prepared mustard		¼ cup		½ cup
Pepper		1 teaspoon		2 teaspoons



Directions

1. Preheat the oven to 375° F. Spray 2-inch steamtable pans with pan-release spray. For 64 servings use 2 full-size 2-inch pans. For 128 servings use 4 full-size 2-inch pans.
2. In a large mixing bowl combine all of the ingredients and stir until well combined. Divide the mixture evenly between each prepared steamtable pan. Bake, uncovered, in the preheated 375° F oven for about 1 to 1½ hours, or until the sauce is bubbly and thickened.

CCP: Heat to 165°F or higher for at least 15 seconds.

CCP: Hold for hot service at 135°F or higher.

Serve ½ cup portions with a #8 scoop or a ½ cup spoodle.

continues

Baked Bean Medley, continued

Serving	Yield	Volume
½ cup	64 servings, about 18 pounds 12 ounces	64 servings, about 2 gallons
	128 servings, about 37 pounds 8 ounces	128 servings, about 4 gallons

Nutrients Per Serving					
Calories	196	Sodium	426 mg	Vitamin A	75 IU
Total Fat	2 g	Carbohydrate	36 g	Vitamin C	3 mg
Saturated Fat	0.5 g	Dietary Fiber	7 g	Iron	2 mg
Cholesterol	9 mg	Protein	11 g	Calcium	84 mg