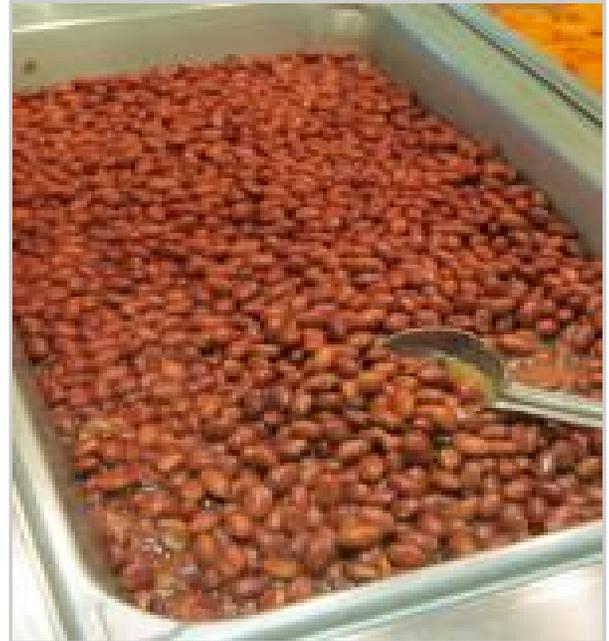


Rocking Red Beans

Makes: 50 servings

50 Servings

Ingredients	Weight	Measure
Red beans, canned, drained		3 qt 2 1/2 cup
Beef broth, from dry base		3 cup
Salt, table		1/2 Tbsp
Pepper, black		2 tsp
Garlic powder		1 Tbsp 1 tsp
Onion powder		1 Tbsp 1 tsp
Paprika		1/2 tsp



Directions

1. Drain red beans in a collander, but do not wash.
2. Transfer beans to a steamtable pan (12" X 20" X 4").
For 50, 1/4 cup servings, use 1 pan.
3. Add beef stock, salt, black pepper, garlic powder, onion powder, and paprika. Stir until thoroughly combined.
4. Cook covered in a steamer for approximately 20-25 minutes until reaches an internal temperature of 165 degrees F.
5. Serve at 135 degrees F or higher.
CCP: Heat to 165 degrees F or higher for at least 15 seconds.
CCP: Hold at 135 degrees F or higher.

For six servings:

Mix all ingredients together in a small saucepan. Bring to a low simmer and cook for 10-15 minutes until all flavors blends well.