

# 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	16 Servings		32 Servings	
	Weight	Measure	Weight	Measure
Ham, diced	8 ounces		1 pound	
Onion, chopped	5 ounces	1 cup	10 ounces	2 cups
Garlic powder		¼ teaspoon		½ teaspoon
Pinto beans, canned, with liquid	15 ounces	1¾ cups	1 pound 14 ounces	3½ cups
Great northern beans, canned, with liquid	15 ounces	1¾ cups	1 pound 14 ounces	3½ cups
Kidney beans, canned, with liquid	15 ounces	1¾ cups	1 pound 14 ounces	3½ cups
Garbanzo beans, canned, with liquid	15 ounces	1¾ cups	1 pound 14 ounces	3½ cups
Pork and beans	15 ounces		1 pound 14 ounces	
Ketchup	7.5 ounces	¾ cup	15 ounces	1½ cups
Molasses	2.6 ounces	¼ cup	5.2 ounces	½ cup
Brown sugar	2 ounces	¼ cup	4 ounces	½ cup
Worcestershire sauce		2 Tablespoons		¼ cup
Prepared mustard		1 Tablespoon		2 Tablespoons
Pepper		¼ teaspoon		½ teaspoon



## Directions

1. Preheat the oven to 375° F. Spray a 2-inch steamtable pan with pan-release spray. For 16 servings use 1 half-size 2-inch pan (or a 9 x 12-inch baking dish). For 32 servings use 1 full-size 2-inch pan.
2. In a large mixing bowl combine all of the ingredients and stir until well combined. Pour into the prepared steamtable pans and bake, uncovered, in the preheated 375° F oven for about 1 to 1 ½ 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	16 servings, about 4 pounds 11 ounces	16 servings, about 2 quarts
	32 servings, about 9 pounds 6 ounces	32 servings, about 1 gallon

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