***Recipe #429a White Bean Salad-Updated***

***Serving Size and Ingredients: 1/2c***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 1 Can | 2 Cans | 4 Cans | White Beans #10 Cans, Drained low sodium |
| 3/4 cup | 1 1/2 cups | 3 cups | Red Onion, Chopped |
| 2 tsp. | 1T + 1 tsp | 2 1/2 T + 1/2 tsp | Lemon Juice |
| 1/4 cup | 1/2 cup | 1 cup | Wine Vinegar (red or white) |
| 1/3 cup | 2/3 cup | 1 cup + 1/3 cup | Extra Virgin Olive oil |
| 1 T | 2 T | 1/4 cup | Crumbled Dry Herbs (some combination of rosemary, tarragon, thyme & lavender) |
| 1 tsp | 2 tsp | 4 tsp | Table Salt |
| To Taste | To Taste | To taste | Freshly Ground Pepper |
|  |  |  |  |

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***Instructions:***

1. After you chop up the onion, add lemon juice and let sit while prepping the other ingredients.
2. Combine all ingredients into a serving dish. You can serve right away if you want or chill for a few hours, to allow the flavors to come together better.

**NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs served immediately, fish, shellfish, beef, lamb, veal, pork, corn beef and ham to an internal temperature of 145 degrees for 15 seconds; ground meat, ground fish, meat mixtures and eggs cooked and held for service to 155 degrees for 15 seconds; chicken, turkey, soups, stews, dressing, casseroles, mixed dishes, stuffed meat, stuffed poultry, stuffed fish, stuffed pasta and leftovers to 165 degrees for 15 seconds; all other food items should be cooked to 140 degrees for 15 seconds. All hot food should be held at 140° F or hotter until service.**