***NR#26 UPDATED Three Bean Salad***

***Recipe courtesy of US FOODS***

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

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 2 lbs | 4 lbs | 8 lbs | Frozen Green Beans |
| 1.5 lbs | 3 lbs | 6 lbs | Frozen Wax Beans |
| 3/4cups | 1 ½ cups | 3 cups | Yellow onion |
| 1.5cups | 3 cups | 6 cups | Distilled Vinegar |
| ½ tsp | 1tsp | 2 tsp | Ground Black pepper |
| ½ tsp | 1 tsp | 2 tsp | Table Salt |
| 1 cup | 2 cups | 4 cups | Granulated sugar |
| 1/4c plus 2 TBSP | 3/4c | 1 1/2cups | Vegetable oil |
| ¼ #10 can | 0.5 #10 can | 1 #10 can | Canned Kidney Beans |
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***Instructions:***

1. **Steam or boil green beans and wax beans until tender. Drain off excess liquid. –**

**CCP: Cook to a minimum internal temperature of 140 degree F (60 degree C) for 15 seconds.**

**CCP: Cool from 140 degree F to 70 degree F within 2 hours; 70 degree F to at or below 40 degree F in an additional 4 hours for a total cooling time of 6 hours. –**

**2. Combine diced onions, vinegar, salt, pepper, and sugar.**

**3. Gradually whisk in oil to eliminate separation.**

**4. Add kidney beans and marinate in refrigerator overnight. - CCP: Cover product and marinate at or below 40 degree F. - 4. Before serving, drain marinade.**

**Serve chilled. –**

**CCP: Hold or serve cold food at or below 40 degree** F.

***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 degrees F or hotter until service.***