***Recipe #577 LS RANCH BEANS UPDATED***

***Serving Size and Ingredients: 4 oz.***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 3 1/8 lbs | 6 ¼ lbs | 12 ½ | Pinto Beans, dry |
| 18 3/4 | 37 ½ | 75 | Ancho Chiles, stems and seeds removed |
| 18 3/4 | 37 ½ | 75 | Garlic Cloves, minced |
| 3 1/8 | 6 ¼ | 12 ½ | Onion, diced |
| 45 ounces | 90 ounces | 180 | No added salt diced tomatoes with juices |
| 3 1/8 tsp | 6 ¼ tsp | 4 TBSP | Brown Sugar |
| 3 1/8 tsp | 6 ¼ tsp | 4 TBSP | Apple Cider Vinegar |
| 3 1/8 tsp | 6 ¼ tsp | 4 TBSP | Paprika |
| 3 1/8 tsp | 6 ¼ tsp | 4 TBSP | Cumin |
| 1 ½ tsp | 3 1/8 tsp | 2 TBSP | Oregano |
| 3 1/8 cups | 6 ¼ cups | 3 quarts | Water |
| 4 ½ quarts | 9 1/3 quarts | 18 ¾ quarts | Beef Broth, low sodium |
| To Taste | To Taste | To Taste | Ground pepper |

***Recipe #577 Ranch Beans***

***Instructions:***

1. ***Soak the beans covered in water overnight.***
2. ***Drain the soaked beans.***
3. ***In a cast-iron skillet heated up to medium high, cook the anchos on each side for a couple of minutes, turn off the heat and fill the skillet with warm water. Let them sit until soft and rehydrated, about 1 hour.***
4. ***In the pot you’ll be cooking your beans, heat up a teaspoon of canola oil and cook the onions for ten minutes on medium. Add the garlic and onions in a blender and add the tomatoes, brown sugar, apple cider vinegar, paprika, cumin, oregano, water and hydrated ancho chiles. Puree until smooth.***
5. ***Add the pinto beans and beef broth to the pot and stir in the chile puree. On high, bring the pot to a boil and then cover; turn the heat down to low and simmer for two and a half hours, stirring occasionally.***

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***