***NR#28 LS Stewed Tomatoes***

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

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 1 #10 can | 2 #10 can | 4 #10 cans | Canned diced tomatoes, no added salt |
| 1/4cups | 1/2cup or 2 2/3 TBSP | 1 cup | Onion |
| ½ tsp | 1 tsp | 2 tsp | Ground black pepper |
| 1 TBSP | 2 TBSP | 4 TBSP | Granulated sugar |
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***Instructions:***

1. **Drain tomatoes, reserving juice.**
2. **Add copped onion to reserved juice and cook for approximately 15 minutes, or until vegetables are tender.**
3. **Add tomatoes and seasonings to onion mixture and heat thoroughly**.

- CCP: Cook to a minimum internal temperature of 140 degree F (60 degree C) for 15 seconds. CCP: Hold or serve hot food at or above 140 degree F (60 degree C)

***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.***