

HCH Bismassoulet w/Greens

[None]

Cooking Time: Cooking Temp: 350F Internal Temp: 145	Serving Pan: Serving Utensil:	Yield: 0.38 2" Full Pan Portions: 12 5z Portion
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1. Thawed per haccp sop.
 Oil Salad Vegetable Cir GC 1 1/3 Tablespoon

2. Heat oil in a large pot or steam kettle. Add the bacon and cook until crisp. Then add the sausage and pork and brown.

Onions, chopped 1/4" small dice 6 Ounce
 Salt 3/8 Teaspoon

3. Add the onions and salt to the browned meat and cook until onions are transparent.
 Tomato Diced in Juice #10 GC 2 1/4 Cup
 Minced Garlic 1 5/8 Teaspoon
 Celery, 1/4" slice 1 1/4 Ounce
 Leeks, 1/4" slice 1/2 Ounce
 Parsley Leaves Chopped 1 1/3 Tablespoon
 Thyme Ground TE 3/8 Teaspoon
 Pepper Bk Ground TE 1/4 Teaspoon

4. Add tomatoes, garlic, celery, leeks, parsley, thyme, and pepper to the mixture and bring to a boil.

Great Northern Beans, rinse, drain 1 Pound 5 Ounce

5. Remove from heat and stir in beans. Place 10 lbs of mixture per 2" full pan.

6.(CCP) Cover with foil and bake in a 350F preheated convection oven for 1 hour to a minimum internal temperature of 145F. Allow to cook at this temperature for a minimum of 15 seconds.

7.(CCP) When cooking time and temperature have been met, remove from oven. Hold in hot box to maintain a minimum internal temperature of 135F.

Great with Pork or Chicken