### Recipe Sizing Report

**Recipe:** REFRIED BEANS : USDA I-15

**HACCP Process:** #2 Same Day Service  
**Number of Portions:** 50  
**Size of Portion:** 1/3 CUP

<table>
<thead>
<tr>
<th><strong>Ingredients</strong></th>
<th><strong>Measures</strong></th>
<th><strong>Instructions</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>016146 BEANS, PINTO, MATURE, CND, DRN...</td>
<td>2 1/3 #10 CAN, drained</td>
<td>1. Heat and drain canned pinto beans.</td>
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<tr>
<td>044188 SOUP, CHICKEN BROTH, LO SODIUM, CND...</td>
<td>1 cup</td>
<td>2. Place beans, stock, oil, and seasonings (optional) in mixer. Blend for 3-5 minutes on medium speed until smooth or to desired consistency.</td>
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<tr>
<td>004318 OIL, VEG, TYPE B-COMMOD...</td>
<td>1/2 cup</td>
<td>3. Pour 10 lb 8 oz (approximately 3 qt 2 cups) mixture into each steamtable pan (12&quot; x 20&quot; x 2 ½&quot;) which has been lightly coated with pan release spray. For 50 servings, use 1 pan. For 100 servings, use 2 pans.</td>
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</tbody>
</table>
| 001168 CHEESE, LOFAT, CHEDDAR OR COLBY... | 14 ozs | 4. Bake:  
  - Conventional oven: 350°F for 30 minutes  
  - Convection oven: 300°F for 20 minutes  
  **CCP:** Heat to 140°F or higher.  
  OR  
  If using previously cooked and chilled beans or stock:  
  **CCP:** Heat to 165°F or higher for at least 15 seconds |

**Portion with No. 12 scoop (1/3 cup).**

**Seasonings:** Mexican Seasoning Mix (see G-01A, Sauces, Gravies, and Seasoning Mixes) may be used to replace these ingredients.

**For 50 servings,** use ¼ cup 1 ½ tsp Mexican Seasoning Mix.  
**For 100 servings,** use ½ cup 1 Tbsp Mexican Seasoning Mix.

**Food as Purchased**

<table>
<thead>
<tr>
<th><strong>Servings</strong></th>
<th><strong>Food as Purchased</strong></th>
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<tbody>
<tr>
<td>50 Servings</td>
<td>Dry pinto beans 5 lb 1 oz</td>
</tr>
<tr>
<td>100 Servings</td>
<td>10 lb 2 oz</td>
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</tbody>
</table>

**Allergens:**  
- Milk  
- Egg  
- Peanut  
- Tree Nut  
- Fish  
- Soy  
- Shellfish  
- Wheat
### Special Tip

**SOAKING BEANS**

- **Overnight method:** Add 1 3/4 qt cold water to every 1 lb of dry beans. Cover and refrigerate overnight. Discard the water. Proceed with recipe.

- **Quick-soak method:** Boil 1 3/4 qt of water for each 1 lb of dry beans. Add beans and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Discard the water. Proceed with recipe.

**COOKING BEANS**

Once the beans have been soaked, add 1/2 tsp salt for every lb of dry beans. Boil gently with lid tilted until tender, about 2 hours. Use hot beans immediately.

**CCP: Hold for hot service at 135°F.**

**OR**

Chill for later use. If chilling:

**CCP: Cool to 70°F within 2 hours and to 41°F or lower within an additional 4 hours.**

1 lb dry pinto beans = about 2 3/8 cups dry or 5 1/4 cups cooked pinto beans.

### Serving

- ? cup (No. 12 scoop) provides 1 oz equivalent meat/meat alternate

**OR**

- ? cup (No. 12 scoop) provides ¼ cup vegetable.

### Nutritional Information

<table>
<thead>
<tr>
<th></th>
<th>Calories</th>
<th>Iron</th>
<th>Protein</th>
<th>Protein %</th>
<th>Cholesterol</th>
<th>Calcium</th>
<th>Carbohydrates</th>
<th>Total Fat</th>
<th>Total Fat %</th>
<th>Saturated Fat</th>
<th>Saturated Fat %</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinto</td>
<td>1 lb</td>
<td>1.61 mg</td>
<td>6.87 g</td>
<td>24.77%</td>
<td>4 mg</td>
<td>113.00 mg</td>
<td>12.19 g</td>
<td>4.12 g</td>
<td>33.37%</td>
<td>1.31 g</td>
<td>10.65%</td>
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<tr>
<td>Beans</td>
<td>dry</td>
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<tr>
<td></td>
<td>cooked</td>
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*Denotes Missing Nutrient Values