SALADS, SALAD DRESSINGS, AND RELISHES No.M 045 01 PICKLED GREEN BEAN SALAD

Yield 100 Portion 1/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
113 cal	14 g	1 g	7 g	0 mg	435 mg	24 mg

<u>Ingredient</u>	Weight	Measure Issue
BEANS,GREEN,CANNED,DRAINED	19 lbs	3 gal 4 qts
ONIONS,FRESH,SLICED	13-2/3 oz	3-3/4 cup
SUGAR,GRANULATED	2 lbs	1 qts 1/2 cup
VINEGAR, DISTILLED	3-1/8 lbs	1 qts 2 cup
OIL,SALAD	1-1/2 lbs	3 cup
SALT	1-7/8 oz	3 tbsp
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp

Method

- 1 Drain all beans.
- 2 Combine beans and onions. Set aside for use in Step 4.
- 3 Combine sugar, vinegar, salad oil, salt, and pepper; whip or shake thoroughly.
- 4 Add dressing; blend well.
- 5 Cover; refrigerate at least 6 hours until flavors are well blended. Keep refrigerated until ready to serve. CCP: Hold for service at 41 F. or lower.