SPLIT PEA SOUP WITH HAM (CANNED)

Yield 100				Portion 1 Cup			
Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium	
200 cal	30 g	11 g	5 g	9 mg	1066 mg	25 mg	
<u>Ingredient</u> SOUP,CONDENSED,SPLIT PEA & HAM WATER				Weight 31-1/4 lbs 23 lbs	Measure 3 gal 1-1/8 qts 2 gal 3 qts	<u>Issue</u>	

## **Method**

1 Place soup in steam-jacketed kettle or stock pot.

2 Add water to soup. Mix well.

3 Heat, do not boil. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.