REFRIED BEANS WITH CHEESE

Yield 100

<table>
<thead>
<tr>
<th>Calories</th>
<th>Carbohydrates</th>
<th>Protein</th>
<th>Fat</th>
<th>Cholesterol</th>
<th>Sodium</th>
<th>Calcium</th>
</tr>
</thead>
<tbody>
<tr>
<td>145 cal</td>
<td>15 g</td>
<td>8 g</td>
<td>6 g</td>
<td>14 mg</td>
<td>382 mg</td>
<td>142 mg</td>
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</tbody>
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Ingredient                  | Weight       | Measure          | Issue          |
---                          |--------------|------------------|----------------|
BEANS,PINTO,CANNED,INCL LIQUIDS | 21 lbs       | 2 gal 1-7/8 qts  |                |
CHILI POWDER,DARK,GROUND      | 3-1/8 oz     | 3/4 cup          |                |
GARLIC POWDER                | 1/3 oz       | 1 tbsp           |                |
CHEESE,CHEDDAR,SHREDDED      | 2 lbs        | 2 qts            |                |
ONIONS,GREEN,FRESH,GRATED    | 7 oz         | 2 cup            | 7-7/8 oz       |
HOT SAUCE                    | 1 oz         | 2 tbsp           |                |
RESERVED LIQUID              | 5-1/4 lbs    | 2 qts 2 cup      |                |
COOKING SPRAY,NONSTICK       | 2 oz         | 1/4 cup 1/3 tbsp |                |
CHEESE,CHEDDAR,SHREDDED      | 1 lbs        | 1 qts            |                |

Method
2. Place beans in mixer bowl; beat at low speed until mashed.
3. Add chili powder, garlic powder, 1 quart cheese, onions, hot sauce and 1-1/2 quarts bean stock per 100 servings. Whip at medium speed, adding more liquid to obtain consistency of mashed potatoes.
4. Spread an equal quantity of bean mixture in each sprayed steam table pan. Bake in 350 F. oven for 30 minutes.
5. Sprinkle an equal quantity of remaining 1 quart cheese over bean mixture in each pan. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.