



Michigan White Bean Puree

Great Northern White Beans Simmered in Chicken Stock with Smoked Vegetables, Garlic and Leeks

Last Update: 9/13/2004

Portion Size: 6 oz Ladle

| <u>Ingredients:</u>                                    | <u>Yields:</u> 4.5 Quart       | 9 Quart              | 18 Quart             |
|--|--------------------------------|----------------------|----------------------|
|  | <u>Portions:</u> 24 6 oz Ladle | 48 6 oz Ladle        | 96 6 oz Ladle        |
| Great Northern Beans, Dried                            | 1 Pound + 13 Ounce             | 3 Pound + 10 Ounce   | 7 Pound + 4 Ounce    |
| zChicken Broth RECIPE ( <a href="#">0136703744</a> )   | 3 1/2 Quart + 1/2 Cup          | 1 3/4 Gallon + 1 Cup | 3 1/2 Gallon         |
| Smoked Vegetables                                      | 1 1/4 Ounce                    | 2 1/2 Ounce          | 4 3/4 Ounce          |
| Olive Oil  | 1 Tablespoon + 1 Teaspoon      | 1 1/4 Ounce          | 2 1/2 Ounce          |
| Leeks, Fresh <i>JULIENNE</i>                           | 6 Ounce                        | 12 Ounce             | 1 Pound + 8 Ounce    |
| Red Onions, Fresh <i>MINCED</i>                        | 6 Ounce                        | 12 Ounce             | 1 Pound + 8 Ounce    |
| Garlic, Fresh <i>MINCED</i>                            | 2 Tablespoon + 1/2 Teaspoon    | 1/4 Cup + 1 Teaspoon | 1/2 Cup + 2 Teaspoon |
| Thyme Leaves, Dried                                    | 1/8 Teaspoon                   | 1/4 Teaspoon         | 5/8 Teaspoon         |
| Ground Bay Leaves<br><i>(Or, Use Whole Bay Leaves)</i> | 1/8 Teaspoon                   | 1/8 Teaspoon         | 1/4 Teaspoon         |
| Salt   | 5/8 Teaspoon                   | 1 1/4 Teaspoon       | 2 3/8 Teaspoon       |
| Ground Black Pepper                                    | 1/8 Teaspoon                   | 1/4 Teaspoon         | 5/8 Teaspoon         |

Procedure:

1. Pick, rinse and drain beans. CCP-- Soak overnight in refrigerator at internal temperature of 40 degrees F. or below in just enough cold water (not listed) to cover by 3". Drain and discard excess water.
2. Prepare Chicken Broth according to recipe.
3. In a large soup kettle, combine beans and broth. Bring to a boil. Reduce heat and simmer for 30 minutes.
4. In a saute pan, cook smoked vegetables until browned. Drain fat.
5. Add leeks, onion and garlic to Vegetables. Saute until onion is translucent. Stir into beans.
6. Add thyme and bay leaves. CCP-- Simmer until beans are tender and minimum internal temperature is 155 degrees F. (for 15 seconds).
7. Stir in salt and pepper. CCP-- Hold hot (140 degrees F. or above) for service or cool quickly (per HACCP) to internal temperature of 40 degrees F. or below. Puree until smooth.

NOTE: Remove all bay leaves before service.

Portion: Serve 6 oz ladle.

Shelf Life: Use within 24 to 48 hours. CCP-- Reheat quickly (per HACCP) to internal temperature of 165 degrees F. (for 15 seconds).