

# Navy Bean Glaze



**FOODSERVICE**

---

**SERVING SIZE: 40**

---

## Ingredients

- 2 1/8 cups Butter
- 4 each Eggs
- 3 3/4 cups Sugar
- 6 1/4 cups **Furmano's Navy Beans**, Drained
- 1 2/3 liquid tablespoons Vanilla
- 1 7/8 pints Milk

## In This Recipe



Navy Beans in Brine

## Preparation

1. Melt butter on a double boiler.
2. In a food processor, add Egg, Sugar, Vanilla, and Furmano's Navy Beans. Process until smooth.
3. Add Egg/Bean Mixture to hot butter. Whisk until sugar dissolves and mixture begins to thicken.
4. Add Milk, heat to 165\*, then cool.

---

Copyright 2024 Furmano's. All Rights Reserved.

