

Navy Bean Pie



FOODSERVICE



SERVING SIZE: 16

Ingredients

- 2 cups **Furmano's Navy Beans**, Drained
- 4 each Eggs
- 14 ounces Milk
- 4 ounces Butter
- 1 teaspoon Nutmeg
- 1 teaspoon Cinnamon
- 2 tablespoons Flour
- 2 cups Sugar
- 2 tablespoons Vanilla
- 1 each 9in. Pie Shell, Unbaked

In This Recipe



Navy Beans in Brine

Preparation

1. Preheat oven to 350*
2. In a food processor, add Navy Beans, Butter, Milk, Eggs, Nutmeg, and Flour. Blend until smooth.
3. Pour mixture into a large mixing bowl and add Sugar and Vanilla. Mix well
4. Pour into pie shells and bake for 45 minutes until pie is set. Should make 8 slices per pie shell.