Soda Beans





FOODSERVICE

SERVING SIZE: 12

Ingredients

- 1 1/2 fluid ounces Canola Oil
- 1/2 cup Diced Onion
- 1/2 cup Red Pepper, Diced
- 1/4 cup Green Peppers, Diced
- 2 cups Diced Ham
- 2 1/4 teaspoons Curry Powder
- 1/2 teaspoon Garlic Powder
- 1/8 teaspoon Cayenne Pepper
- 1 cup Furmano's Petite Diced Tomatoes, Drained
- 2 cups Furmano's Vegetarian Beans, Drained
- 1 cup Furmano's Butter Beans, Drained
- 1 cup Furmano's Red Beans, Drained
- 3/4 cup Brown Sugar
- 2 fluid ounces Cola Soda
- 2 fluid ounces Lemon Lime Soda

In This Recipe



Extra Fancy Vegetarian Beans



Red Beans



Butter Beans in Sauce

Preparation

- 1. In a pot over medium heat, add Canola Oil.
- 2. Add Onion, Red Pepper, Green Pepper, and Ham. Saute until vegetables begin to tender.
- 3. Add Curry Powder, Garlic Powder, and Cayenne. Saute for 3 minutes.
- 4. Add Petite Diced Tomatoes, Vegetarian Beans, Butter Beans, and Red Beans. Heat to 160*
- 5. Add Dark Brown Sugar, Cola, Lemon Lime Soda. Bring to a boil then reduce to a simmer until sauce thickens (about 30 minutes).

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