

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.

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