

# Campfire Beans



**FOODSERVICE**

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SERVING SIZE: 25

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## Ingredients

- 4 1/6 fluid ounces Water
- 2 cups Diced Onion
- 2 1/8 tablespoons Minced Garlic
- 1/4 cup Jalapeno, Diced
- 5 1/2 pounds **Furmano's Smoky Mountain Pinto Beans**, Drained
- 2 1/8 teaspoons Salt
- As Needed **Furmano's Smoky Mountain Pinto Beans**, Drained

## In This Recipe

## Preparation

1. In a large pot over medium heat, add Olive Oil.
2. Saute Onion and Jalapeno until onion becomes translucent. Then add Garlic and saute for 2 minutes.
3. Add drained Smoky Mountain Pinto Beans.
4. Add Salt and Reserved Brine from Beans. Heat to 165\* Use brine to moisten product as it sets in a steam table.

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