

# Soda Beans



**FOODSERVICE**

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**SERVING SIZE: 12**

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## 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



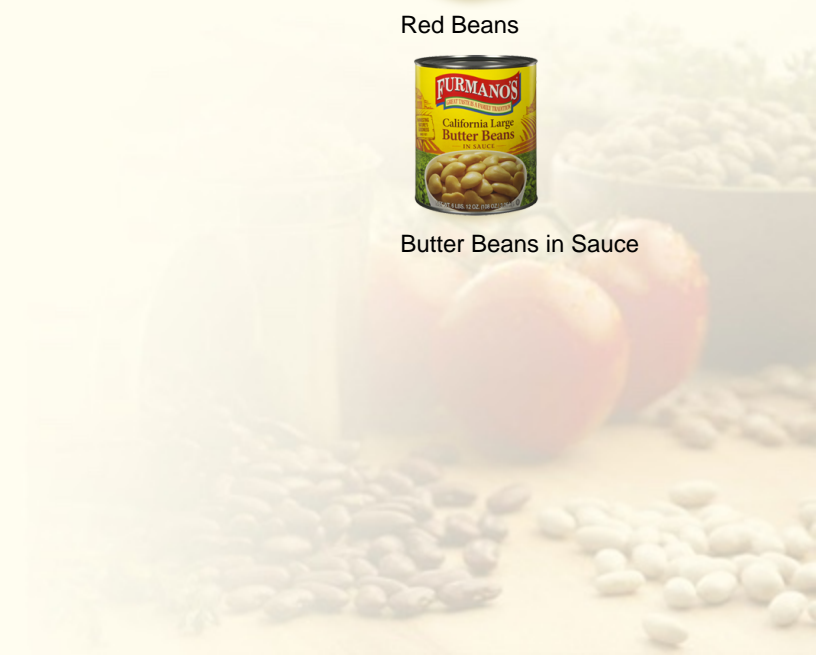
Extra Fancy Vegetarian Beans



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).

