



CATERING & FAMILY MEAL SPECIFICATIONS 11.11.2024

RED BEANS

Item	Recipe Portions	Protein Portions	Recipe Procedure	Container(s) Utensils	Recipe Picture
Red Beans	1 chub bag	n/a	Mix 1 chub bag with 1 TBL of Meat Rub. Pour the beans into doubled aluminum pan. Scoop 2 quarts of hot rice into a separate aluminum pan. Place 1/2 cup Green Onions - Chopped into an 8 vz styro cup with lid.	Doubled aluminum pan with lid for beans Aluminum pan with lid for rice 8 vz Styro cup with lid for green onions Catering spoon	
Chicken for Red Beans	n/a	Fried = 4 Kid Chicken Portions (16 strips total) Grilled = 4 Breasts cut into 4 strips each (16 strips total)	Follow the recipe procedure according to Kid Chicken Strips (FRIED) or Grilled Chicken Breast (GRILLED) line visual. Place the chicken strips into a single compartment container with lid.	Single compartment container with lid Catering tong	
Andouille for Red Beans	n/a	8 Andouille Links (cut in half) (4 wz each) (32 wz total)	Follow the recipe procedure according to Andouille Sausage Links line prep recipe. Cut across each link, then place into a single compartment container with lid.	Single compartment container with lid Catering tong	

CATERING RED BEANS NOTES

Always label aluminum pans.

Send 1 black catering spoon per pan, if requested.

If the guest orders additional red beans, divide the orders and arrange into additional pans. Do not overload or send out in To-Go boxes.