

# RED BEANS - PREPPED

12/07/2019

**Yield:** 9 cups

**Shelf Life:** 2 hours heated

**Equipment:** Hot pot, chub scraper, scissors, dry measuring cup, lined metal 1/3 pan **or** lined metal 1/6 pan

## Ingredients

**1 chub Red Beans**  
**1 TBL Taste Buds Meat Rub**

## Procedure

1. Heat the chub bag of red beans in simmering water for 25 minutes.  
**NOTE: The water must not be at a full boil.**
2. Empty the chub bags into plastic lined metal 1/3 or 1/6 pans.
3. **IMMEDIATELY sprinkle the seasoning into the red beans while stirring with the ladle.**
4. Mix the beans well to fully incorporate the seasoning.  
**NOTE: Do not allow the seasoning to clump.**
5. Place the plastic lined metal 1/3 or 1/6 pan in the steam well for service.

C: Dark brown; seasoning evident and evenly incorporated  
T: Creamy, soft yet firm red beans  
F/A: Hint of smoky spice  
HR: 1/3 or 1/6 lined metal pan; 160°  
SL: 2 hours hot