

Grandma's Café
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Recipe Standardization
NFSC 430-1

Grandma's Green Bean Casserole

Recipe Name: Grandma's Green Bean Casserole (Original Recipe)
Total Servings: 50
Serving Size: 1 cup



Ingredient	Amount	Factor	Amount for 50	Directions
Butter, salted	3 Tbsp.	5	3/4 cups and 3 Tbsp.	Preheat the oven to 350 ° F (175 ° C). Melt 10 tablespoons (1/2 cup and 2 Tbsp.) butter in 5 large skillets over medium heat. Stir in flour until smooth, and cook for one minute. Stir in the salt, sugar, onion, and sour cream. Add drained green beans, and stir to coat.
Flour, all-purpose	2 Tbsp.	5	1/2 cup and 2 Tbsp.	
Salt	1 tsp.	5	1 Tbsp. and 2 tsp.	
Sugar, granulated	1 tsp.	5	1 Tbsp. and 2 tsp.	
Onion, diced	1/4 cup	5	1 1/4 cups	
Sour Cream	1 cup	5	5 cups	
Beans, green, French cut, 14.5 oz can	3	5	15	
Cheese, cheddar, shredded	2 cups	5	2 quarts and 2 cups	Transfer the mixture to a 5-2 1/2 quart casserole dishes. Spread shredded cheese over the top. In a medium bowl, toss together cracker crumbs and remaining butter (5 Tbsp.), and sprinkle over the cheese. Bake for 30 minutes in the preheated oven or until the top is golden and cheese is bubbly.
Crackers, buutery, rounds, crumbled	1/2 cup	5	2 1/2 cups	

HACCP/ Food Safety Notes: Keep all perishable ingredients below 40°F until ready to use. Wash hands thouroughly before, during, and after preparation. Keep hot casserole above 135°F. Cool leftover casserole in shallow pans to 70°F (within 2 hours) then cover, label, and place in refrigerator. Reach 40°F within the next 4 hours. Reheat any leftover casserole to 165°F.