***Recipe #428a Green Beans w/ Cherry Tomatoes***

***Serving Size and Ingredients: 1/2c***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 6 ¼ lbs. | 12 ½ lbs. | 25 lbs. | Beans Green, fresh, trimmed, whole |
| 1/4c | 1/2c | 1c | Margarine |
| 1 Tbsp. | 2 Tbsp. | 4 Tbsp. | Garlic Salt |
| 1/4c | 1/2c | 1c | Sugar |
| 2 tsp | 1Tbsp + 1 tsp | 2Tbsp + 2 tsp | Basil |
| To Taste | To Taste | To Taste | Salt & Pepper |
| 1 quart | 2 quarts | 1 gallon | Tomatoes, fresh, cherry, whole with stemcut in half |
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**NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs served immediately, fish, shellfish, beef, lamb, veal, pork, corn beef and ham to an internal temperature of 145 degrees for 15 seconds; ground meat, ground fish, meat mixtures and eggs cooked and held for service to 155 degrees for 15 seconds; chicken, turkey, soups, stews, dressing, casseroles, mixed dishes, stuffed meat, stuffed poultry, stuffed fish, stuffed pasta and leftovers to 165 degrees for 15 seconds; all other food items should be cooked to 140 degrees for 15 seconds. All hot food should be held at 140° F or hotter until service.**

***Recipe #428a Green Beans w/ Cherry Tomatoes Instructions:***

1. Cook green beans in water, until tender.
2. In a fry pan, melt margarine and add garlic salt, sugar, basil, salt and pepper.
3. Swish cherry tomato halves around in the fry pan seasoned margarine until barley soft and heated, but not squishy.
4. Add the drained green beans and mix well.
5. TO SAVE TIME you can use drained canned green beans instead of fresh green beans and canned stewed tomatoes instead of fresh cherry tomatoes. Just add canned vegetables to the butter/basil mixture and heat through.

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