

Allens Northeastern Recipes

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Apple Cider Baked Beans

Portion: 4 ounces

Allens® Baked Beans are slowly cooked with crisp red apples, toasted pecans and tantalizing cinnamon and nutmeg.



Ingredients	10 Servings	50 Servings	Method
Allens® Baked Beans*	2 lbs. 4 oz	11 lbs. 4 oz.	1. Measure Allens® Baked Beans into a large bowl.
Butter	1/4 cup	1 1/2 cups	2. Add remaining ingredients. Mix well.
Apples, cored, diced	3 cups	3 qts	3. Transfer to 12" x 20" x 2 1/2 " pans.
Pecan pieces, toasted	1 cup	1 qt.	4. Bake at 375° for one hour.
Brown Sugar	1/2 cup	2 cups	
Maple Syrup	1/4 cup	1 cup	
Ketchup	1/4 cup	1 cup	
Cinnamon	1 tspn.	1 Tbsp.	
Nutmeg	1/8 tspn.	1/2 tspn.	

*Each #10 can of Allens® Baked Beans yields approximately 7 lbs. 3 oz.

Apple-Sassy Glazed Yams

Portion: 4 ounces

Princella® Cut Yams are baked with diced crisp apples, applesauce and a glossy brown sugar sauce.



Ingredients	20 Servings	50 Servings	Method
Princella® Cut Yams*	4 lbs. 9 oz . (1 #10 can)	13 lbs. 8 oz. (3 #10 cans)	1. Measure Princella® Cut Yams and reserve in oiled or nonstick-sprayed 12" x 2 1/2 " x 20" insert pans.
Applesauce	2 cups	1 1/2 qts	2. Combine in large bowl. Mix well. Pour over reserved Cut Yams. Bake, uncovered, at 350°F (conventional oven) for 25 minutes.
Apples, cooked, sliced	2 cups	1 1/2 qts.	
Light brown sugar	2 cups	1 1/2 qts.	3. Sprinkle each portion with cinnamon.
Margarine, melted	1/3 cup	1 cup	
Salt	1/2 tsp.	1 Tbsp.	
Cinnamon, ground	As needed	As needed	

*Please drain Princella® Cut Yams before measuring. Each #10 can yields approximately 4 lbs. 9 oz.

Colonial Peppercot Green Beans

Portion: 4 ounces

Allens® Italian Flat Green Beans and Tiny Sliced Carrots are heated with sautéed garlic, crisp slivered bacon and coarsely-cracked black pepper.



Ingredients	10 Servings	50 Servings	Method
Allens® Italian Flat Green Beans*	2 lbs.	10 lbs.	1. Measure and reserve Allens® Italian Flat Green Beans & Allens® Tiny Sliced Carrots. 2. Sauté bacon in large heavy pot just until barely golden. 3. Add garlic and sauté 1 minute. Drain well. Return bacon to pot. 4. Add reserved Italian Green Beans and Tiny Sliced Carrots with coarsely ground pepper. Cook over moderate heat for 5 to 10 minutes, or until Italian Green Beans are well heated. Remove from heat.
Allens® Tiny Sliced Carrots**	1 lb.	5 lbs.	
Bacon, thinly sliced	4 oz.	1 lb. 8 oz.	
Garlic, sliced in slivers	1 Tbsp.	1/4 cup	
Pepper, coarsely ground	1 Tbsp.	1/4 cup	
Salt	To taste	To taste	
Pepper	To taste	To taste	
*Please drain Allens® Italian Flat Green Beans before measuring. Each #10 can yields approximately 3 lbs. 12 oz.			
**Please drain Tiny Sliced Carrots before measuring. Each #10 can yields approximately 4 lbs. 3 oz.			

Nantucket Weekend Green Beans

Portion: 4 ounces

Allens® Italian Flat Green Beans and Allens® Diced White Potatoes are chilled with vinaigrette, tarragon, onions and split cherry tomatoes.



Ingredients	10 Servings	50 Servings	Method
Allens® Italian Flat Green Beans*	2 lbs.	10 lbs.	1. Measure Allens® Italian® Flat Green Beans and Allens® Diced White Potatoes. Combine in large bowl.
Allens® Diced White Potatoes**	2 cups	2 qts.	
Cherry tomatoes, sliced	2 cups	2 qts.	2. Add sliced cherry tomatoes and red onion. Cover and chill completely.
Red onion, julienne	2 cups	2 qts.	
Garlic, minced	1 tspn.	2 Tbsp.	3. Combine garlic, tarragon, lemon juice and dry mustard in mixer bowl. Whip well to combine.
Tarragon, dried	1 Tbsp.	1/3 cup	
Lemon juice	2 Tbsp.	3/4 cup	
Dry mustard	1/2 tspn.	1 Tbsp.	4. Slowly add olive oil, whipping constantly. 5. Add dressing to reserved vegetable mixture. Mix gently but well. Cover. Chill for 1 hour.
Olive oil	1/3 cup	2 cups	
Salt	To taste	To taste	
Pepper	To taste	To taste	
*Please drain Allens® Italian Flat Green before measuring. Each #10 can yields approximately 3 lbs. 12 oz.			
**Please drain Allens® Diced White Potatoes before measuring. Each #10 can yields approximately 4 lbs. 12oz.			

Orchard Harvest Muffins

Portion: 1 Muffin

Allens Princella® Mashed Sweet Potatoes are the perfect base for multi-spiced muffins teamed with apples, raisins and walnuts.



Ingredients	24 Muffins	48 Muffins	Method	
Princella® Mashed Sweet Potatoes*	1 lbs.	2 lbs.	1. Combine Princella® Mashed Sweet Potatoes in mixer bowl with next six ingredients. Mix well at low speed.	
Milk	1 cup	2 cups		
Margarine, melted	1/2 cup	1 cup		
Eggs, beaten	2 eggs	4 eggs		
Apples, peeled and diced	2 cups	1 qt.		
Raisins	1 cup	2 cups		
Walnuts, chopped	1 cup	2 cups		
Flour, all purpose	3 cups	1 1/2 qts.		2. Add to Princella® Mashed Sweet Potatoes mixture. Mix just until well blended. Portion into oiled or nonstick-sprayed 2 1/2" muffin tins – filling two-thirds full. Bake at 375° (conventional oven) until muffins spring back to the touch, about 20 minutes. Cool on wire racks for 5 minutes before removing muffins from tins.
Sugar, granulated	1 cup	2 cups		
Baking powder	4 tsp.	2 1/2 Tbsp.		
Cinnamon	1 tsp.	2 tsp.		
Nutmeg	1 tsp.	2 tsp.		
Salt	1 tsp.	2 tsp.		

*Each #10 can of Princella® Mashed Sweet Potatoes yields approximately 7 lbs. 3 oz.

Oven Browned Lemon Potatoes

Portion: 4 ounces

Allens® Whole White Potatoes are sautéed to a golden brown with minced red onion, then gently roasted with lemon juice and grated zest.



Ingredients	10 Servings	50 Servings	Method
Allens® Whole White Potatoes (90-110 ct)*	2 lbs. 4 oz.	11 lbs. 4 oz.	1. Measure and reserve Allens® Whole White Potatoes.
Butter, melted	1/4 cup	1 1/2 cups	2. Sauté onion in butter in large, heavy pot or brazier just until tender. Add reserved whole white potatoes. Saute just until potatoes begin to turn golden. Transfer to 12" x 20" x 2 1/2" insert pan(s).
Red onion, minced	1 1/2 cups	2 qts.	
Lemon zest	1 Tbsp.	1/3 cup	3. Add remaining ingredients.
Lemons Juice	3 Tbsp.	1 cup	4. Bake at 350°F in conventional oven until potatoes are golden brown. Stir occasionally.
Salt	1/2 tsp.	1 Tbsp.	
Pepper	1/2 tsp.	1 Tbsp.	

*Please drain Allens® Whole White Potatoes before measuring. Each #10 can yields approximately 4 lbs. 10 oz.

Savory Bean & Sausage Chowder

Portion: 10 ounces

Allens® Baked Beans are simmered with slices of sizzling sausage and hearty diced potatoes in tomato-rich beef broth.



Ingredients	10 Servings	50 Servings	Method
Allens® Baked Beans*	2 lbs. 4 oz.	11 lbs. 4 oz.	1. Measure and reserve Allens® Baked Beans, Allens® Diced White Potatoes and Allens® Diced Red Bell Peppers.
Allens® Diced White Potatoes**	1 lb. 2 oz.	5 lbs. 8 oz.	
Allens® Diced Red Bell Peppers***	12 oz.	3 lbs.	
Bacon, diced	1 cup	1 1/2 qts.	2. Sauté diced bacon in large, heavy pot or brazier until barely crisp.
Onions, diced	2 cups	3 qts.	3. Add onion and sliced sausage to bacon. Sauté until onions are barely golden and bacon is just crisp.
Polish sausage, sliced	1 lb.	4 lbs.	
Beef broth	2 qts.	2 gal.	4. Add reserved Allens® Baked Beans and Allens® Diced White Potatoes along with remaining ingredients. Cook over low heat, stirring occasionally, for 45 minutes.
Tomato puree	1 cup	1 qt.	
Thyme, dried	1/2 tspn.	2 tspn.	
Parsley, chopped	1 Tbsp.	1/4 cup	
Tabasco	to taste	to taste	
*Each #10 can of Allens® Baked Beans yields approximately 7 lbs. 3 oz.			
**Please drain Allens® Diced White Potatoes before measuring. Each #10 can yields approximately 4 lbs. 12 oz.			
***Please drain Allens® Diced Red Bell Peppers before measuring. Each #10 can yields approximately 5 lbs. 2 oz.			