

JERSEY TASTES! RECIPES

Honey Ginger Green Beans

INGREDIENTS

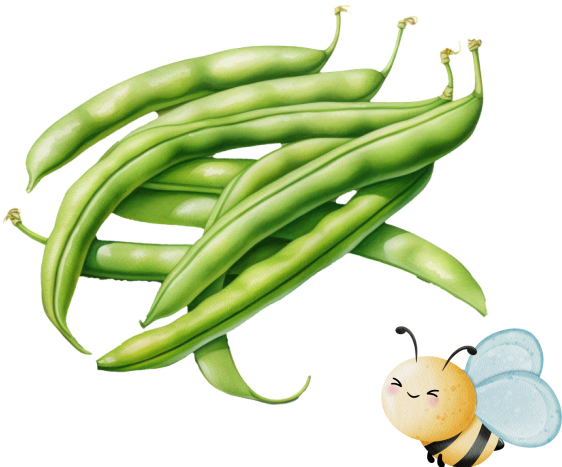
RECIPE MAKES ENOUGH FOR CLASSROOM TASTING

- 1 lb. green beans
- 1 ¼ Tbsp. soy sauce
- 1 ¼ Tbsp. honey
- 1 ½ Tbsp. ginger root, minced
- ½ Tbsp. garlic, minced

SCHOOL FOOD SERVICE

PORTIONS: 24

- 4.2 lbs green beans
- 4 ¾ Tbsp. soy sauce
- 4 ¾ Tbsp. honey
- 5 ¼ Tbsp. ginger root, minced
- 2 ½ Tbsp. garlic, minced



DIRECTIONS

- 1 Blanch the green beans in boiling water for 2 minutes, then remove and immediately put into an ice bath.
- 2 In a skillet or saucepan over low heat, combine soy sauce, honey, ginger, and garlic and simmer for 10 minutes.
- 3 Combine green beans with sauce in hotel pans until fully coated.
- 4 Cover and hold hot above 140 degrees until service.

PORTION SIZE: 4oz.
½ Cup = ½ Cup Other Vegetable

Fun Fact:
Honeybees can fly up to
20 miles per hour!