



AUTHENTIC TASTE, MADE EASY

Santiago® Speed Scratch Beans





CHIPOTLE AND CHICHARRONES REFRIED BEANS

Traditional refried beans mixed with spicy chipotle and crisp pork skin, topped with a Mexican-style melting cheese.

PREP TIME: 10 min. • **COOK TIME:** 10 min. • **YIELD:** 40, half-cup servings

INGREDIENTS:

2 pkg	Santiago® Refried Beans, (any type)	1 cup	Chicharrones or pork rinds, crumbled
1 gal	Water	2 cup	Mexican-style melting cheese, shredded (Chihuahua, Oaxaca, Monterey Jack, etc.)
¼ cup	Chipotle pepper in adobo, pureéd		

PREPARATION:

1. Prepare **Santiago® Refried Beans** according to package directions in a full-size, steamtable pan. Hold in a steamtable or warming cabinet until fully refreshed.
2. Fold in chipotle and pork rinds, stirring thoroughly.
3. Top with cheese. Cover and hold until cheese is fully melted, about 5 min. Place in steam table and serve.



CREMA HABANERO REFRIED BEANS

Refried beans mixed with minced habanero, cilantro, green onions and spices, finished with Mexican-style sour cream.

PREP TIME: 10 min. • **COOK TIME:** 10 min. • **YIELD:** 40, half-cup servings

INGREDIENTS:

2 pkg	Santiago® Refried Beans (any type)	1/3 cup	Green onion, thinly sliced
1 gal	Water	1 Tbs	Habanero pepper, seeded, minced*
2 cup	Mexican-style crema or sour cream	3 tsp	Cumin, ground
1 cup	Cilantro, chopped		

*Can substitute other peppers such as chipotle, jalapeno or serrano.

PREPARATION:

1. Prepare **Santiago® Refried Beans** according to package directions in a full-size, steamtable pan. Hold in a steamtable or warming cabinet until fully refreshed.
2. Fold in crema, cilantro, green onions, habanero and cumin, mixing thoroughly.
3. Cover and hold, about 5 min. Place in steam table and serve.



CHORIZO AND CINNAMON REFRIED BEANS

Refried beans mixed with cooked chorizo sausage, cinnamon and sautéed onions.

PREP TIME: 10 min. • **COOK TIME:** 10 min. • **YIELD:** 40, half-cup servings

INGREDIENTS:

2 pkg	Santiago® Refried Beans (any type)	1 cup	Onion, diced
1 gal	Water	1 Tbs	Cinnamon, ground
2 cup	Mexican-style chorizo*		

*Can substitute pork, beef or soy (vegetarian) chorizo

PREPARATION:

1. Prepare **Santiago® Refried Beans** according to package directions in a full-size, steamtable pan. Hold in a steam table or warming cabinet until fully refreshed.
2. Cook chorizo, onion and cinnamon over medium-high heat in a medium sauté pan, stirring frequently, until fully cooked and lightly browned, about 5 min.
3. Fold chorizo mixture into beans, stirring thoroughly. Place in steam table and serve.



CUBAN BLACK BEANS

Soupy black beans flavored with green and red pepper, garlic and oregano. Poured over rice and garnished with pickled vegetables.

PREP TIME: 30 min. • **COOK TIME:** 30 min. • **YIELD:** 40, 4-oz servings

INGREDIENTS:

2 pkg	Santiago® Seasoned Vegetarian Black Beans	1 Tbs	Cumin, ground
2 each	Red bell peppers, chopped	1 Tbs	Oregano, dried
2 each	Green bell peppers, chopped	1½ gal	Water, boiling
1 each	Large onion, chopped	3 cup	Pickled cocktail onions, cilantro leaves and sliced banana peppers
½ cup	Garlic cloves, peeled	4 qt	Long grain rice, prepared

PREPARATION:

1. Heat oven to 325°F.
2. Place **Santiago® Seasoned Vegetarian Black Beans** in a 4-inch deep, full-size, steamtable pan. Set aside.
3. Pulse peppers, onion, garlic, cumin and oregano in bowl of a food processor until roughly chopped into small dice. Pour into pan with beans.
4. Pour boiling water over beans and vegetables and stir to combine.
5. Bake covered with parchment and aluminum foil until beans are tender and have fully hydrated, about 30 min.
6. Remove from oven and stir.
7. Serve over rice topped with pickled onions, peppers and fresh cilantro.

Santiago®

SANTIAGO® SPEED SCRATCH BEANS

AUTHENTIC TASTE AND TEXTURE IN MINUTES.

- Scratch quality beans, made easy
- We wash, soak, pre-cook, season and dry our beans to save you time and labor
- Just add boiling water – set and serve
- No-scorch prep
- One pan convenience

BASIC AMERICAN FOODS

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