

RANCH STYLE[®] BRAND

BEANS Original Style

HEATING DIRECTIONS

For Range Top: Empty contents into heavy saucepan. Place over low heat. Stir occasionally until hot.

For Oven: Empty contents into half-size steam table pan. Bake in preheated 400°F oven 35 minutes until thoroughly heated.

For Steamer: Empty contents into half-size steam table pan. Cover tightly with plastic wrap. Cut slits to vent. Place in steamer compartment. Follow equipment directions for steaming.

For Microwave Oven: Place a 7 oz. portion of food in a microwave-safe dish. Cover loosely. Microwave on HIGH 1½ to 2 minutes or until hot. Stir before serving. Microwave ovens vary. Recommended times are based on microwave ovens with an output of 650 watts.

Yield—24 portions averaging 4.5 oz. each

SERVING SUGGESTION: Trusted by chefs for years, original Ranch Style Beans has a unique Tex-Mex flavor with premium quality beans making it a perfect side dish that can be adapted to suit your menu. Try this recipe for menu variety.

RANCH STYLE[®] BEANS AND VEGETABLES

YIELD: 40 SERVINGS PORTION: ½ CUP

- | | |
|---|-----------------------------|
| 1 #10 can (6 lbs., 12 oz.) Ranch Style [®] Beans | 3 cups sliced scallions |
| 1 qt. diced red and green bell peppers | 1½ cups sweet pickle relish |
| 1½ lbs. tomatoes, cut into ½-inch chunks | 1½ cups chopped parsley |
| 3 cups sliced celery | 1 cup cider vinegar |

Method: In a large bowl, combine beans, peppers, tomatoes, celery, scallions, pickle relish and parsley. Stir in vinegar; toss to mix. Cover. Refrigerate at least 4 hours or overnight before serving. Serve with grilled chicken or burgers.

ASK YOUR DISTRIBUTOR ABOUT ALL OUR QUALITY RANCH STYLE PRODUCTS:

- VEGETARIAN CHILI • CHILI • CHILI HOT DOG SAUCE • RANCH STYLE ORIGINAL STYLE BEANS • RANCH STYLE BEANS WITH JALAPEÑOS • CORNED BEEF HASH
- BEEF STEW • PINTO BEANS • BLACK BEANS • BLACK BEANS WITH JALAPEÑOS

SPAGHETTI SALAD (pictured on page 13)

With pasta popularity at an all-time high, this super salad is always in demand. Try toting it to picnics or to parties where everyone brings a dish.

- | | |
|---------------------------------------|---------------------------|
| 1 pound spaghetti, broken in half | 1 teaspoon paprika |
| 1 bottle (16 ounces) Italian dressing | ½ teaspoon garlic powder |
| 1 tablespoon grated Parmesan cheese | ½ teaspoon black pepper |
| 1 tablespoon sesame seeds | ½ teaspoon cayenne pepper |
| 1 tablespoon poppy seeds | 1 medium cucumber, diced |
| 2 teaspoons seasoned salt | 1 medium red onion, diced |
| | 2 medium tomatoes, diced |
| | Parsley sprigs |



1. Cook spaghetti according to package directions. Drain, rinse with cold water, and drain well. Transfer to large bowl.
2. In medium bowl, whisk together salad dressing, cheese, seeds, salt, paprika, garlic powder, and peppers until well blended. Stir in cucumber and onion. Pour over spaghetti and toss lightly to coat evenly. Cover and refrigerate at least 2 hours or up to 24 hours. Garnish with tomatoes and parsley.

12 servings

Tomato Tips

- Store tomatoes at room temperature, not in the refrigerator. Cold storage interferes with ripening and flavor. Chill, if desired, just before using.
- To speed ripening of less-than-ripe tomatoes, place in a closed brown paper bag for a few days.

CLEAR FRENCH DRESSING

This clearly superior dressing is the key to the fabulous flavor in a number of Luby's special salads. You'll like what it does to a plain tossed salad, too.

- | | |
|--------------------------------|--|
| ⅓ cup granulated sugar | 1 cup plus 3 tablespoons vegetable oil |
| 3 tablespoons prepared mustard | ⅓ cup white vinegar |
| 1½ teaspoons salt | |
1. In small bowl, whisk together sugar, mustard, and salt until well blended. Add oil, a small amount at a time, whisking constantly. Add vinegar, a small amount at a time, whisking constantly.

2 cups

SENSATIONAL SALADS

Luby's CAFETERIA Good food from good people