

Dry Beans and Peas

This delicious recipe mixes together black-eyed peas, savory smoked turkey ham, fresh vegetables, and a secret ingredient, kale, to make up this warm, winter-wonder soup!





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Confetti Soup

BURKE MIDDLE AND HIGH SCHOOL

Charleston, South Carolina

Our Story

Located in Charleston, South Carolina, Burke Middle and High School takes pride in sharing its rich history of 96 years of intellectual enlightenment. The school strives to help each student reach his/her individual potential while achieving measurable success in the classroom.

This does not stop inside the school, but reaches outside to the community, and was evident in the collaboration to create Confetti Soup!

This recipe challenge team formed a dynamic group with a local restaurant chef as their lead. The chef invited the team members to his restaurant to begin developing recipes for the competition. They worked to perfect the recipes and later prepared the recipes for the students to try. All of their hard work resulted in Confetti Soup. This isn't your everyday soup—students will surely be asking for more!

School Team Members

SCHOOL NUTRITION PROFESSIONAL

Erin Boudolf, RD

CHEF

Craig Deihl

COMMUNITY MEMBERS

Jennifer Moore (The Medical University of South Carolina's Boeing Center for Promotion of Healthy Lifestyles in Children and Families) and Coleen Martin (The Medical University of South Carolina's Boeing Center for Promotion of Healthy Lifestyles in Children and Families)

STUDENTS

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Confetti Soup

Meal Components: Meat/Meat Alternate-Legume Vegetable-Other Vegetable

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Ingredients	50 Servings		100 Servings		Directions Process #2: Same Day Service
	Weight	Measure	Weight	Measure	
Canola oil		¼ cup 1 Tbsp		½ cup 2 Tbsp	1. Heat oil in a roasting pan/square head pan (20 7/8" x 17 3/8" x 7") on top of stove. Sauté onions and celery for 2-3 minutes or until tender.
*Fresh onions, diced	1 lb 14 oz	1 qt 2 cups	3 lb 12 oz	3 qt	
*Fresh celery, diced	1 lb 14 oz	1 qt 2 cups	3 lb 12 oz	3 qt	
*Fresh carrots, diced	1 lb 14 oz	1 qt 2 cups	3 lb 12 oz	3 qt	2. Add carrots, salt, pepper, fennel, and crushed red pepper (optional). Sauté for an additional 2-3 minutes.
Salt		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Ground black pepper		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Fennel seed, whole		2 tsp		1 Tbsp 2 tsp	
Crushed red pepper (optional)		1 tsp		2 tsp	
Canned low-sodium black-eyed peas, drained, rinsed OR Frozen black-eyed peas (See Notes Section)	5 lb 10 oz OR 5 lb 10 oz	3 qt 1 cup (1 ½ No. 10 cans) OR 1 gal	11 lb 4 oz OR 11 lb 4 oz	1 gal 2 ½ qt (2 ¾ No. 10 cans) OR 2 gal	3. Add peas and water. Cook uncovered over medium heat for 20-25 minutes.
Water		1 gal 3 qt		3 gal 2 qt	
Turkey Ham, extra-lean, diced ¼"	3 lb	1 qt 2 ½ cups	6 lb	3 qt 1 cup	4. Add turkey ham and kale. Cook covered over low heat for an additional 10 minutes or until kale is tender. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
*Fresh kale, coarsely chopped	4 oz	2 ½ cups	8 oz	1 qt 1 cup	
*Fresh parsley, finely chopped		¾ cup		1 ½ cups	5. Critical Control Point: Hold for hot service at 135 °F or higher. Add parsley immediately before serving.
					6. Portion with 8 fl oz ladle (1 cup).



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Notes
*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.
Cooking time increases if frozen black-eyed peas are used. Cook until peas are soft.

Serving	Yield	Volume
1 cup (8 fl oz ladle) provides :	50 Servings: about 23 lb	50 Servings: about 3 gallons
Legume as Meat Alternate: 1 ½ oz equivalent meat/meat alternate and ¼ cup other vegetable.	100 Servings: about 44 lb	100 Servings: about 5 gallons 2 quarts
OR		
Legume as Vegetable: ½ oz equivalent meat, ¼ cup legume vegetable, and ¼ cup other vegetable.		
<i>Legume vegetable can be counted as either a meat alternate or as a legume vegetable but not as both simultaneously.</i>		

Marketing Guide		
Food as Purchased for	50 Servings	100 Servings
Mature Onions	2 lb 4 oz	4 lb 8 oz
Celery	2 lb 4 oz	4 lb 8 oz
Carrots	2 lb 4 oz	4 lb 8 oz
Kale	5 oz	10 oz
Parsley	1 ½ oz	3 oz

Nutrients Per Serving					
Calories	94.09	Saturated Fat	0.40 g	Iron	1.26 mg
Protein	7.92 g	Cholesterol	17.53 mg	Calcium	34.80 mg
Carbohydrate	10.39 g	Vitamin A	3033.33 IU	Sodium	487.58 mg
Total Fat	2.83 g		(151.67 RAE)	Dietary Fiber	2.55 mg
		Vitamin C	4.22 mg		