

# Chili

<b>Servings:</b>	350.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Complex Food Prep

1 cup of Chili w/beans

## Nutrition Information

<b>Calories</b>	176.93	<b>Protein</b>	7.61g
<b>Fat</b>	0.94g	<b>SaturatedFat</b>	0.21g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.00mg
<b>Carbohydrates</b>	33.84g	<b>Fiber</b>	8.79g
<b>Sugar</b>	7.66g	<b>Sodium</b>	665.12mg
<b>Iron</b>	2.19mg	<b>Vitamin C</b>	18.21mg
<b>Vitamin A</b>	381.20IU	<b>Calcium</b>	45.24mg

## Ingredients

**60 Pound** BEEF GRND 81/19 FINE GRIND 6-10# P/L

thaw, cook, drain and rinse

**720 Fluid Ounce** BEAN CHILI HOT 6-10 BROOKS

**720 Fluid Ounce** BEANS BLACK LO SOD 6-10 BUSH

drained

**600 Fluid Ounce** SOUP TOMATO 12-5 HLTHYREQ

**600 Fluid Ounce** JUICE TOMATO 100% 12-46FLZ CAMP

**12 Cup** ONION DEHY CHPD 15# P/L

**12 Quart** Water

UNPREPARED

**4 1/2 Cup** SPICE CHILI POWDER MILD 16Z TRDE

## Preparation Instructions

Several days in advance thaw hamburger.

Preparation day, cook hamburger, drain off all excess fat and rinse with hot water.

Prepare 6 steam table pans. Equally divide hamburger among the 6 steam table pans.

Per each pan add one can of chili beans, one can of low sodium beans (drained), 2 cans of tomato soup, 3 cans of tomato juice, 2 quarts of water, 2 cups of dehydrated onion and 3/4 cup of chili powder.

Mix well and cover and bake at 400 for 2 hours or until reaches 165 degrees or above.