

Chili

Servings:	350.00
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Complex Food Prep

1 cup of Chili w/beans

Nutrition Information

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