

Chili

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

Chili w/beans

Nutrition Information

Calories	146.25	Protein	5.88g
Fat	0.62g	SaturatedFat	0.18g
Trans Fat	0.00g	Cholesterol	0.00mg
Carbohydrates	24.66g	Fiber	7.57g
Sugar	7.56g	Sodium	627.98mg
Iron	1.19mg	Vitamin C	4.99mg
Vitamin A	275.73IU	Calcium	11.73mg

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

500 Fluid Ounce SOUP TOMATO 12-5 HLTHYREQ

12 Cup ONION DEHY CHPD 15# P/L

12 Quart Water

UNPREPARED

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

720 Fluid Ounce Beans, small red. low-sodium, canned

HEAT_AND_SERVE

Drain, heat and serve, add to recipes like chili

750 Fluid Ounce JUICE TOMATO 100% 12-46FLZ SACRM

READY_TO_EAT

None

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.