

# Cookbook for Concord Community Schools MI

Created by HPS Menu Planner

# Table of Contents

Homemade Chili with Cornbread

# Homemade Chili with Cornbread

<b>Servings:</b>	225.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Homemade Chili w/Cornbread

## Nutrition Information

<b>Calories</b>	224.89	<b>Protein</b>	18.13g
<b>Fat</b>	9.89g	<b>SaturatedFat</b>	5.19g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	37.55mg
<b>Carbohydrates</b>	15.64g	<b>Fiber</b>	3.14g
<b>Sugar</b>	4.45g	<b>Sodium</b>	645.35mg
<b>Iron</b>	3.07mg	<b>Vitamin C</b>	6.74mg
<b>Vitamin A</b>	882.67IU	<b>Calcium</b>	190.25mg

## Ingredients

**27 Pound BEEF CRUMBLES 8-5# COMM**

BAKE

Conventional oven: frozen product: preheat oven to 350 degrees f. Place product in entree or covered dish and heat for 20-40 minutes.

**24 Cup ONION DCD IQF 6-4 GFS**

**14/25 Cup SPICE GARLIC GRANULATED 24Z TRDE**

**1 13/100 Cup SPICE CHILI POWDER MILD 16Z TRDE**

**2/5 Cup SPICE PAPRIKA 16Z TRDE**

**2/5 Cup SPICE ONION POWDER 19Z TRDE**

**1 1/4 Cup SPICE CUMIN GRND 15Z TRDE**

**9 Quart TOMATO DCD I/JCE MW 6-10 GFS**

**4 1/2 Quart TOMATO PASTE CALIF 26% 6-10 GFS**

**29 1/4 Cup BEAN KIDNEY RED DARK 6-10 GFS**

One can = 13 cups

200: 2 cans, 225: 2.25 cans, 250: 2.5 cans, 275: 2.75 cans, 300: 3 cans, 325: 3.25 cans, 350: 3.5 cans, 375: 3.75 cans, 400: 4 cans

**9 Teaspoon** Black Pepper

**4 1/2 Tablespoon** Kosher Salt

**9 Quart** Water

**27 Cup** CHEESE CHED MLD SHRD 4-5# COMM

1 lb = 4 cups

200: 6 lbs, 225: 6.75 lbs, 250: 7.5 lbs, 275: 8.25 lbs, 300: 9 lbs, 325: 9.75, 350: 10.5 lbs, 375: 11.25 lbs, 400: 12 lbs

**1 Each** CORNBREAD SNAC FORT WGRAIN IW 72-2Z

## Preparation Instructions