

Cookbook for Concord Community Schools MI

Created by HPS Menu Planner

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Homemade Chili with Cornbread

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Servings:	225.00
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Homemade Chili w/Cornbread

Nutrition Information

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