

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

If using raw meat, brown ground beef or turkey and drain well and rinse.

To the cooked meat or crumble, add onions granulated garlic, chili powder, paprika, onion powder, ground cumin, canned diced tomatoes with juice, water, and tomato paste and beans.

Cover, bring to a boil and reduce to a simmer. Simmer for 40 minutes stirring occasionally

Season with salt and black pepper.

Serve with 0.50 oz cheese and optional diced onions and sour cream.

CCP: Heat to 165 degrees F for 15 seconds.

CCP: Hold for service at 135 degrees F (140 FMN)