

Turner Turn it Up Chili



Servings:	200.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-51242

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF CRMBL CKD W/SPP 4-10#	21 Pound	or 28 pounds raw.	821271
ONION RED JUMBO	3 Pound 8 Ounce (56 Ounce)	chopped	596973
GARLIC PLD FRESH	3 Fluid Ounce	chopped	428353
SPICE PEPR BLK REG FINE GRIND	1 Fluid Ounce 2 0 Teaspoon (8 Teaspoon)		225037
SPICE CHILI POWDER MILD	6 Fluid Ounce		331473
SPICE PAPRIKA	2 Fluid Ounce		518331
SPICE ONION POWDER	2 Fluid Ounce		126993
SPICE CUMIN GRND	4 Ounce		273945
TOMATO CRSHD A/P	12 3/4 Pound		248096
Water	2 Gallon 1 Quart (9 Quart)		Water
TOMATO PASTE FCY	7 Pound		221851
BEAN CHILI MEX STYLE	13 1/2 Pound	pinto or kidney beans can be used.	192015
CHEESE CHED MLD SHRD 4-5 LOL	6 Pound	optional.	150250

Preparation Instructions

Instructions

Brown ground beef. Drain. Continue immediately.

Add onions, granulated garlic, green pepper (optional), pepper, chili powder, paprika, onion powder, and ground cumin. Cook for 5 minutes.

Stir in tomatoes, water, and tomato paste; mix well. Bring to boil. Reduce heat. Cover. Simmer slowly, stirring occasionally until thickened, about 40 minutes.

Stir in beans. Cover and simmer. Stir occasionally.

Pour into serving pans.

Portion with 4 oz ladle (1½ cup). Garnish with cheese (optional).

Recipe Notes

CCP: Heat to 155° F or higher for 15 seconds.

OR

If using previously cooked and chilled beans: CCP: Heat to 165° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher.

Variation:

A. Chili con Carne without Beans

50 servings: In step 1, use 8 lb 10 oz raw ground beef. Continue with steps 2 and 3. In step 4, omit pinto or kidney beans. Continue with steps 5 - 7.

Special Tip:

SOAKING BEANS

Overnight method: Add 1 ¾ qt cold water to every 1 lb of dry beans. Cover and refrigerate overnight. Discard the water. Proceed with recipe.

Quick-soak method: Boil 1 ¾ qt of water for each 1 lb of dry beans. Add beans and boil for 2 minutes. Remove from heat and allow to soak for 1 hour.

Discard the water. Proceed with recipe.

COOKING BEANS

Once the beans have been soaked, add 1½ tsp salt for every lb of dry beans.

Boil gently with lid tilted until tender, about 2 hours.

Use hot beans immediately.

CCP: Hold for hot service at 135° F.

OR

Or, chill for later use.

CCP: Cool to 70° F within 2 hours and to 41° F or lower within an additional 4 hours.

1 lb dry pinto beans = about 2 ¾ cups dry or 5 ¼ cups cooked beans.

Crediting: 1½ cup (4 oz ladle) provides 2 oz equivalent meat/meat alternate and ¾ cup of vegetable.

Nutrition Facts per Serving (0.5cup)

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.375
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 1.00 Cup

Amount Per Serving	
Calories	191.93
Fat	10.24g
SaturatedFat	5.85g
Trans Fat	0.00g
Cholesterol	46.78mg
Sodium	356.07mg
Carbohydrates	12.11g
Fiber	3.40g
Sugar	3.42g
Protein	12.98g
Vitamin A 0.16IU	Vitamin C 0.59mg
Calcium 103.39mg	Iron 0.93mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available