

# Turner Turn it Up Chili



|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 200.00   | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    | <b>Recipe ID:</b>     | 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

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## 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

|                 |       |
|-----------------|-------|
| <b>Meat</b>     | 2.000 |
| <b>Grain</b>    | 0.000 |
| <b>Fruit</b>    | 0.000 |
| <b>GreenVeg</b> | 0.000 |
| <b>RedVeg</b>   | 0.000 |
| <b>OtherVeg</b> | 0.375 |
| <b>Legumes</b>  | 0.000 |
| <b>Starch</b>   | 0.000 |

## Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 1.00 Cup

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

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

## Nutrition - Per 100g

No 100g Conversion Available