

Chili - HCHS

Servings:	500.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38234
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SAUCE TOMATO CALIF	1 Cup	100269
SPICE CHILI POWDER MILD	1 Teaspoon	331473
ONION DEHY CHPD	1 Cup	263036
SPICE PEPR BLK REG FINE GRIND	1 Teaspoon	225037
SPICE CUMIN GRND	1 Teaspoon	273945
SPICE GARLIC POWDER	1 Teaspoon	224839
SPICE ONION POWDER	1 Teaspoon	195173
SAUCE MARINARA	1 Cup	144215
SALSA 103Z	1 Ounce	452841
SAUCE SPAGHETTI	1 Cup	144207

Preparation Instructions

If using commodity ground beef rolls:

2 - 10# rolls of ground beef

2 - #10 cans tomato sauce

2 - #10 cans spaghetti sauce

2 - #10 cans kidney beans

2 - #10 cans pinto beans

1 cont beef broth w/half gallon of water

5 cups minced onions

3 TBSP black pepper

1 cup chili powder

1 cup cumin

15-1 oz cups of salsa cups or use #10 cans

Cook in tilt skillet until reaches 165 degrees.