



**RECIPE NAME:** Beef Chili

**File No:**

Grade Group: K-8, 9-12	<b>HACCP Process:</b> <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 100	
Portion Size: ½ cup	
Serving Utensil: 4 fl. oz ladle	
Servings per Pan:	

Recipe Adapted From:

*On Wisconsin!  
Menus*



Ingredients	Weight	Measure	Procedure
Onions, Dehydrated Garlic, Dehydrated Peppers, Sweet, Green, Raw, Chopped Beef Crumbles (Advanced Pierre Tyson WI Pro C418) Pepper, White, Ground Chili Powder Paprika Onion Powder Cumin, Ground Tomatoes, Canned, Diced, Not Drained Water Tomato Paste, Canned, Without Added Salt Beans, Canned, Kidney, Low-Sodium	1 lb 15 lb	3 Tbsp 3 ¼ cups 3 ¼ cups  1 Tbsp + 1 tsp ¼ cup + 2 Tbsp 2 Tbsp 2 Tbsp ½ cup 1 #10 can 1 gal + 2 cup ½ #10 can 1 #10 can, drained	<ol style="list-style-type: none"> <li>Add beef crumbles, dehydrated onion, garlic, green pepper, white pepper, chili powder, paprika, onion powder, and ground cumin. Cook for 5 minutes.</li> <li>Stir in tomatoes, water, and tomato paste; mix well. Bring to a boil, reduce heat, cover, and simmer stirring occasionally until thickened, about 40 minutes.</li> <li>Stir in beans. Cover and simmer. Stir occasionally. CCP: Heat to 155°F or higher for at least 15 seconds.</li> <li>Pour into serving pans. CCP: Hold for hot service at 135°F or higher.</li> </ol> <p>Crediting: 2.0 oz eq. M/MA, ¼ c. R/O, ⅛ c. additional vegetable*</p>

Total Yield: 100 servings	Number of Pans:
Weight:	Measure (volume):
	Pan Size:

**Meal Component Contribution/Nutrition Analysis Based on Portion Size**

Specify the grade group in the columns:	Grade Group: K-8, 9-12				
Meat/Meat Alternate	2.0 oz eq.				
	DG	B/P	R/O	S	O
Vegetable Subgroups total: 3/8 cup*			¼ c.		
Fruits					
Grains					
Calories:	170				
Saturated Fat (g):	2.56 g				
Sodium (mg):	282.77 mg				

Equipment (if not specified in procedures above):
DG=Dark Green B/P=Beans/Peas(Legumes) R/O=Red/Orange S=Starchy O=Other