

# Chili con Carne with Beans

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (no more than 20% fat)	7 lb		14 lb		<ol style="list-style-type: none"> <li>1. Brown ground beef. Drain. Continue immediately.</li> <li>2. Add onions, granulated garlic, green pepper (optional), pepper, chili powder, paprika, onion powder, and ground cumin. Cook for 5 minutes.</li> </ol>
*Fresh onions, chopped	14 oz	2 2/3 cups	1 lb 12 oz	1 qt 2/3 cup	
OR	OR	OR	OR	OR	
Dehydrated onions	2 1/2 oz	1 1/4 cups	5 oz	2 1/2 cups	
Granulated garlic		1 Tbsp 1 1/2 tsp		3 Tbsp	
*Fresh green pepper, chopped (optional)	8 oz	1 1/2 cups 2 Tbsp	1 lb	3 1/4 cups	
Ground black or white pepper		2 tsp		1 Tbsp 1 tsp	
Chili powder		3 Tbsp		1/4 cup 2 Tbsp	
Paprika		1 Tbsp		2 Tbsp	
Onion powder		1 Tbsp		2 Tbsp	

Canned diced tomatoes, with juice	3 lb 3 oz	1 qt 2 ¼ cups (½ No. 10 can)	6 lb 6 oz	3 qt ½ cup (1 No. 10 can)	<b>3.</b> Stir in tomatoes, water, and tomato paste; mix well. Bring to boil. Reduce heat. Cover. Simmer slowly, stirring occasionally until thickened, about 40 minutes.
Water		2 qt 1 cup		1 gal 2 cups	
Canned tomato paste	1 lb 12 oz	3 cups 2 Tbsp (¼ No. 10 can)	3 lb 8 oz	1 qt 2 ¼ cups (½ No. 10 can)	
Canned pinto or kidney beans, drained	3 lb 6 oz	1 qt 3 ½ cups (½ No. 10 can)	6 lb 12 oz	3 qt 3 cups (1 No. 10 can)	<b>4.</b> Stir in beans. Cover and simmer. Stir occasionally. CCP: Heat to 155° F or higher for 15 seconds. OR
OR	OR	OR	OR	OR	
*Dry pinto or kidney beans, cooked (see Special Tip)	2 lb 4 oz	1 qt 2 cups	4 lb 8 oz	3 qt	
					<b>5.</b> Pour into serving pans.
					<b>6.</b> CP: Hold for hot service at 135° F or higher. Portion with 4 oz ladle (½ cup).
Reduced fat Cheddar cheese, shredded (optional)	1 lb 8 oz	1 qt 2 cups	3 lb	3 qt	<b>7.</b> Garnish with cheese (optional).

## Notes

\*See Marketing Guide.

Special Tip:

#### SOAKING BEANS

Overnight method: Add 1  $\frac{3}{4}$  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  $\frac{3}{4}$  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  $\frac{1}{2}$  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 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 $\frac{1}{2}$  cups dry or 5  $\frac{1}{4}$  cups cooked beans.

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.

100 servings: In step 1, use 17 lb 4 oz raw ground beef. Continue with steps 2 and 3. In step 4, omit pinto or kidney beans. Continue with steps 5 - 7.

1 lb dry kidney beans = about 2  $\frac{1}{2}$  cups dry or 6  $\frac{1}{4}$  cups cooked beans.

Marketing Guide		
Food as Purchased for	50 Servings	50 Servings
Mature onions	1 lb	2 lb
Green peppers	11 oz	1 lb 6 oz
Dry pinto beans, dry	1 lb	2 lb
OR	OR	OR
Dry kidney beans	1 lb	2 lb

Serving	Yield	Volume
½ cup (4 oz ladle) provides 2 oz equivalent meat/meat alternate and ½ cup of vegetable.	<p><b>50 Servings:</b> about 16 lb 4 oz</p> <p><b>100 Servings:</b> about 32 lb 8 oz</p>	<p><b>50 Servings:</b> about 1 gallons 2 ¼ quarts</p> <p><b>100 Servings:</b> about 3 gallons 2 cups</p>