

Butternut Harvest Chili

Makes: 50 servings

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Ingredients	Weight	Measure
Fresh butternut squash, pared, seeded, diced 1/4"	5 lb 11 oz	1 gallon
Fresh onions, diced	3 lbs	2 qt 1 1/2 cup
Fresh carrots, shredded, ready-to-eat	1 lb	1 qt 1 cup
Vegetable oil	2 oz	1/4 cup
Canned tomatoes, diced, no added sodium	6 lbs 6 oz	1 gal 1 qt (1 No 10 can)
Tomato paste, no added sodium	8 oz	1 cup
Canned black beans, no added sodium, drained and rinsed	7 lbs 8 oz	3 qt 1 1/2 cup (2 No 10 can)
Apple juice	16 oz	2 cups
Chili powder	64 grams	1/2 cup
Ground allspice		2 Tbsp
Sugar		2 Tbsp
Salt		3 Tbsp



Directions

1. Heat oil in large stockpot or steam jacketed kettle.
2. Saute squash, onions, and carrots over medium heat for 15 minutes.
3. Add remaining ingredients. Bring to a boil. Reduce heat and simmer covered until vegetables are tender (about 45 minutes), stirring occasionally. CCP: Heat to 140 degrees F or higher for at least 15 seconds.
4. Portion with 1 cup (8 oz) scoop. CCP: Hold for hot service at 135 degrees F or higher.