

Chili Con Carne

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (no more than 20% fat)	3 lb 8 oz		7 lb		<ol style="list-style-type: none"> 1. Brown ground beef. Drain. Continue immediately. 2. Add onions, granulated garlic, green pepper (optional), black pepper, chili powder, paprika, onion powder, and cumin. Cook for 5 minutes.
*Fresh onions, chopped	8 oz	1 ? cups	1 lb	2 ? cups	
OR		OR	OR	OR	
Dehydrated onions		¾ cup	3 oz	1 ½ cups	
Granulated garlic		2 ¼ tsp		1 Tbsp 1 ½ tsp	
*Fresh green pepper, chopped (optional)	4 oz	¾ cup	8 oz	1 ½ cups	
Ground black or white pepper		1 tsp		2 tsp	
Chili powder		1 Tbsp 1 ½ tsp		3 Tbsp	
Paprika		1 ½ tsp		1 Tbsp	
Onion powder		1 ½ tsp		1 Tbsp	

Canned diced tomatoes, with juice	1 lb 9 ½ oz	3 cups 2 Tbsp (¼ No. 10 can)	3 lb 3 oz	1 qt 2 ¼ cups (½ No. 10 can)	3. 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		1 qt ½ cup		2 qt 1 cup	
Canned tomato paste	14 oz	1 ½ cups 1 Tbsp (½ No. 2-½ can)	1 lb 12 oz	3 cups 2 Tbsp (? No. 2-½ can plus 2 ½ Tbsp)	
Canned pinto or kidney beans, drained stock reserved	1 lb 11 oz	3 cups	3 lb 6 oz	1 qt 2 cups	4. Stir in beans. Cover and simmer. Stir occasionally. 5. CCP: Heat to 165° F or higher OR If using previously cooked and chilled beans: CCP: Heat to 165° F or higher.
OR	OR	OR	OR	OR	
*Cooked dry pinto or kidney beans, drained (see preparation note)	1 lb ½ oz	2 ¾ cups	2 lb 1 oz	1 qt 1 ½ cups	
					6. Pour into serving pans or bowls.
Reduced fat Cheddar cheese, shredded (optional)	12 oz	3 ½ cups	1 lb 8 oz	1 qt 3 cups	7. CCP: Hold for hot service at 140° F or warmer. Portion with 4 oz ladle (½ cup). Garnish with cheese (optional).



* See Marketing Guide

PREPARATION NOTE:

SOAKING BEANS

Overnight method: Add 1 ¾ qt cold water to each pound of dry beans. Cover and refrigerate overnight.

Quick-soak method: Boil 1 ¾ qt water for each pound of dry beans. Add beans and boil for 2 minutes. Remove from heat and allow to soak for 1 hour.

COOKING BEANS

Once the beans have been soaked and drained, add 1 ¾ qt water and ½ tsp salt to each pound of dry beans. Boil gently with lid tilted until tender, about 2 hours.

Use hot beans immediately or,

CCP: Hold for hot service at 140° F or warmer.

OR

Chill for later use. If chilling:

CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 hours.

1 lb dry pinto beans=about 2 ½ cups dry or 5 ¼ cups cooked pinto beans.

1 lb dry kidney beans=about 2 ½ cups dry or 6 ¼ cups cooked pinto beans.

Marketing Guide		
Food as Purchased for	25 Servings	25 Servings
Mature onions	9 oz	1 lb 2 oz
Green peppers	5 oz	10 oz
Pinto beans, dry	9 oz	1 lb 2 oz
OR	OR	OR
Kidney beans, dry	7 oz	14 oz

Serving	Yield	Volume
½ cup (4 oz ladle) provides 2 oz of cooked lean meat and ? cup of vegetable.	25 Servings: 8 lb 4 oz	25 Servings: 3 quarts ½ cup
	50 Servings: 17 lb	50 Servings: 1 ½ gallons 1 cup