

RECIPE NAME: Homemade Chili			File No:
Grade Group: K-5	Grade Group: 6-8	Grade Group: 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input checked="" type="checkbox"/> #3 Includes Cooling Step
Number of Portions 192	Number of Portions: 144	Number of Portions: 128	
Portion Size : 6 oz	Portion Size: 8 oz	Portion Size: 10 oz	
Serving Utensil: spoodle	Serving Utensil: spoodle	Serving Utensil: spoodle	
Servings per Pan:	Servings per Pan:	Servings per Pan:	

Ingredients:	Weight:	Measure:	Procedure:
20 lbs Ground Pork, cooked, drained	13	Pounds	Prepare week of service 1. Cook, drain, and cool ground pork. 2. Combine all ingredients in large Hobart mixing bowl and divide into 5 – 6 inch deep lined full hotel pans. Day of Service: 1. Cook at 350 degrees until chili reaches an internal temperature of 163 degrees. Stir occasionally. 2. Place in steam table and maintain a minimum internal temperature of 140 degrees for a maximum of 4 hours. 3. Use proper HACCP cooling techniques for leftover product.
Kidney Beans, drained	1	#10 Can	
Chili Beans, drained	2	#10 Can	
Black Beans, rinsed, drained	1	#10 Can	
Chunky Salsa	1	Gallon	
Diced Tomatoes	1	#10 Can	
Marinara	1	#10 Can	
Chili Powder	1	Cup	
Cumin	¼	Cup	
Garlic Powder	¼	Cup	
Dehydrated Onions	2	Cups	
Beef Broth	1	Gallon	

Total Yield		Number of Pans:	Equipment (if not specified in procedures above):
Weight:	Measure (volume): 9 gal.	Pan Size: 6" deep	

Meal Component Contribution/Nutrition Analysis Based on Portion Size															
<i>Specify the grade group in the columns:</i>	Grade Group: K-5					Grade Group: 6-8					Grade Group: 9-12				
Meat/Meat Alternate	1.5 oz					2.25 oz					2.5 oz				
Vegetable Subgroups	DG	B/P	R/O	S	O	DG	B/P	R/O	S	O	DG	B/P	R/O	S	O
Fruits															
Grains															
Calories:															
Saturated Fat (g):															
Sodium (g):															

DG= Dark Green B/P= Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other