

Homestyle Chili



Recipe Rating	
Total Time	70 Minutes
Cooking Time	55 Minutes
Total Labour	15 Minutes
Knife Skills	Basic

Equipment
Scale
Spatula
Large Mixing Bowl
Three ½ size- 2” deep production pans
Bulk Retherm Cart (or regular oven) or Tray Service Retherm Cart

Nutrition Facts	
Valeur nutritive	
Per 1 serv (332g) / par 1 serv (332g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories 370	
Fat / Lipides 15g	23%
Saturated / satures 6g	
+ Trans / trans 0g	29%
Cholesterol / Cholesterol 65mg	
Sodium / Sodium 730mg	30%
Carbohydrate / Glucides 26g	9%
Fibre / Fibres 2g	8%
Sugars / Sucres 7g	
Protein / Proteines 32g	

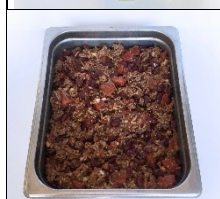
Homestyle Chili

	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Ground beef or turkey, cooked	2.5 kg	5.5 lbs.	5.0 kg	11.0 lbs.
Onion, minced	375 g	13 oz.	750 g	1.7 lbs.
Garlic, minced	25 g	5 tsp	50 g	10 tsp
Kidney beans, canned, drained and rinsed	2.7 L	2.3 quarts	5.5 L	4.6 quarts
Diced tomatoes, canned	2.0 L	1.7 quarts	4.0 L	3.4 quarts
Tomato paste, canned	390 mL	13 fl. oz.	780 mL	26 fl. oz.
Chili powder	15 g	7.5 tsp	30 g	15 tsp
Oregano, dried	2.5 g	2.5 tsp	5 g	5 tsp
Salt	12.5 g	2 ½ tsp	25 g	5 tsp
Pepper	1.3 g	1 ¼ tsp	2.5 g	2 ½ tsp

Method



1. Ensure onions are chopped finely. In a large bowl, thoroughly mix together all ingredients.



2. Transfer chili to three 2" deep half hotel pans. Do not fill above the halfway-point of the pan, and ensure chili is evenly spread over the bottom. Cover with plastic wrap and tin foil.

Place pan on the third or fourth rack of the dense section in your Multigen for 55 minutes at 140 °C.



3. **Bulk:** remove from Multigen and stir.



4. Portion using two number 8 scoops. Serve warm.

Garnish: **Cheddar cheese**

Food Accompany: **Rice or cornbread, salad or appropriate vegetable side.**