

**CHILI (WITHOUT BEANS)**

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
346 cal	16 g	34 g	17 g	106 mg	677 mg	70 mg

**Ingredient**

BEEF,GROUND,BULK,RAW,90% LEAN  
 TOMATOES,CANNED,CRUSHED,INCL LIQUIDS  
 TOMATO PASTE,CANNED  
 ONIONS,FRESH,CHOPPED  
 CHILI POWDER,DARK,GROUND  
 CUMIN,GROUND  
 PAPRIKA,GROUND  
 SALT  
 PEPPER,RED,GROUND  
 GARLIC POWDER  
 WATER

**Weight**

30 lbs  
 19-7/8 lbs  
 7-1/8 lbs  
 3-1/8 lbs  
 9-7/8 oz  
 2-1/4 oz  
 2 oz  
 1-7/8 oz  
 2/3 oz  
 1/3 oz  
 14-5/8 lbs

**Measure**

2 gal 1 qts  
 3 qts 1/4 cup  
 2 qts 7/8 cup  
 2-3/8 cup  
 1/2 cup 2-2/3 tbsp  
 1/2 cup  
 3 tbsp  
 1/4 cup  
 1 tbsp  
 1 gal 3 qts

**Issue**

3-1/2 lbs

**Method**

- 1 Cook beef until it loses its pink color, stirring to break apart. Drain or skim off excess fat.
- 2 Add tomatoes, tomato paste, onions, chili powder, cumin, paprika, salt, pepper, garlic and water; stir. Bring to a simmer; cook 1 hour, stirring occasionally. DO NOT BOIL. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.