

CHILI-BEAN RECEIPT
(100 PEOPLE)

BEAN PREPARATION:

8 Lbs Pinto Beans, drain, wash and cook separately
(Sub - Las Palmas Chili Beans if you don't have
time to cook beans)

MEAT PREPARATION:

8 Lbs Boneless Ground Chuck, trim off excess fat,
Medium ground, cook and then drain grease.
o While cooking meat, add spices:
* One 6oz. bottle Red Rooster (No Substitute)
* Salt with Lawry's garlic salt
* Black Pepper (Heavy)
* 1/4 cup Cumin
* 1/2 Cup Chili Powder

VEGETABLE PREPARATION:

In large skillet add olive oil and simmer.

Add: 5 medium bell peppers chopped fine
10 medium onions chopped fine

When onions become translucent,

Add: 2- 1 3/4 oz. cans El Patio tomato sauce
4- 14 oz. cans regular tomato sauce
(delete if Las Palmas beans)
1- gallon stewed tomatoes, drained and chopped
fine
4- 7 oz. cans ortega diced green chilies

Combine drained chili meat and vegetables, mix up, let cool.
Day of cook off add to cooled beans, mix up, and heat.

Note: Two pounds dried pinto beans equal serving for 25.
One gallon Las Palmas Beans equal serving for 25.

Option: Add one gallon drained and washed kidney beans.
Add juice from drained stewed tomatoes.