Beef Chili (NYS F2S)

BRIGAID

Recipe Details		
Yield:	7.50	Gallon
# of Servings:	120	
Portion Size:	1 Cup	
Serving Utensil:	8 oz Ladel	
Credits:	M/MA-2 oz	
	Veg/Red Orange-3/4 cup	
	Veg/Legume-3/8 cup	
	Veg/Other-1/4 cup	
HACCP Level		
2-Same Day Service		

Notes

Allergens
Milk

NYS Ingredients
Ground Beef
Onions
Peppers
Garlic
Kidney Beans
Scallions
Source NYS Ingredients

Critical Control Points
CCP#3- Heat to 155ºF or higher for at least 15 seconds
CCP#5- Heat to 165ºF or higher for at least 15 seconds
CCP#6- Hold for hot service at 140ºF or higher

	NYS Ingredient	Quantity	Unit
BEEF, GROUND, 85/15, (NYS)	*	20.00	#
ONION, YELLOW, LARGE (WEIGHT)	*	10.00	#
PEPPER, BELL, GREEN (WEIGHT)	*	5.00	#
PEPPER, JALAPENO (WEIGHT)	*	3.00	oz
GARLIC, WHOLE, PEELED (WEIGHT)	*	2.00	oz
PAPRIKA, GROUND (VOLUME)		2.00	cup
SUGAR, LITE BROWN (VOLUME)		0.25	cup
SALT, IODIZED (VOLUME)		2.00	tbsp
CUMIN, GROUND (VOLUME)		6.00	tbsp
ALLSPICE, GROUND (VOLUME)		1.50	tsp
THYME, GROUND (VOLUME)		2.00	tsp
CAYENNE, GROUND (VOLUME)		1.50	tsp
TOMATO, WHOLE PLUM, CAN (VOLUME)		24.00	quart
BEANS, KIDNEY, CAN (VOLUME)	*	10.00	quart
VINEGAR, APPLE CIDER (VOLUME)		1.00	cup
CHEESE, CHEDDAR, WHITE, SHREDDED (VOLUME)		7.50	cup
SCALLION (BUNCH)	*	4.00	bunch

Procedure

ADVANCE PREP KIT:

1. THAW: Pull beef to thaw 24 hours in advance.

2. PREP VEG: Peel and small dice onions; wash and seed peppers and jalapenos, and small dice them both; set aside together. Mince garlic, add it to the peppers and onions, and set aside.

3. DRY KIT: Measure all dry spices and sugar and set aside together.

4. PREP SCALLIONS: Wash and slice scallions; set aside.

5. PREP TOMATOES: Open canned tomatoes and place in a plastic container, puree with an immersion blender or crush by hand; set aside.

CHILI PROCEDURE:

1. COOK BEEF: In a kettle or tilt skillet, brown beef over medium heat until it reaches 165ºF (CCP#5). Break up the beef throughout the cooking process to ensure all beef clumps are separated. Transfer the cooked beef to perforated pans to allow the excess fat to drain. *Return the beef fat to the cooking pan to sautee the vegetables.

2. COOK VEG: Add the onion, peppers, jalapeno, and garlic to the beef fat and saute over medium heat until the vegetables begin to soften and caramelize.

3. TOAST SPICES: Add all the spices and continue to cook for 2-3 minutes until they become fragrant and toasty.

4. COMBINE: Return the browned beef to the pan, then add the pureed tomatoes, drained and rinsed beans, and vinegar.

5. SIMMER: Bring the chili to a simmer over medium heat and let it cook for 15-20 minutes until the flavors have developed, the liquid has reduced, and the chili has reached 165ºF or higher (CCP#5).

6. SERVE OR HOLD: Transfer chili to 4" hotel pans and serve immediately or cover with plastic and foil and hold at 140ºF or above (CCP#6).

SERVING INSTRUCTIONS:

1. PORTION: To serve, scoop an 8 oz. spoodle (1 cup) into a bowl, top with 1 tablespoon of shredded cheddar and 1 teaspoon of sliced scallion.

Cornell Cooperative Extension
Harvest New York

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