***Recipe #517a Green Chile Beef Stew-UPDATED***

***Serving Size and Ingredients:***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 5 lbs. | 10 lbs  | 20 lbs | Ground Beef, fresh or frozen, no more than 24% fat |
| 1 1/2 lbs. | 3 lbs. | 6 lbs. | Potatoes, peeled and sliced |
| 1 3/4 lbs. | 3 1/2 lbs. | 7 lbs. | Green Chile, cleaned and diced |
| 1/4 can | 1/2 can | 3/4 cans | Diced Tomatoes, #10 cans, drained, NAS  |
| 1/2 cup | 1 cup |  2 cups | Onions, chopped |
| 1/2 Tbsp. | 1 Tbsp. | 2 Tbsp. | Garlic Powder |
|  |  |  |  |
| 3 cups | 1 qt + 2 cups  | 3 qts. | Water |
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***Recipe #517a Green Chile Beef Stew***

***Instructions:***

1. ***In a large stockpot, add meat with enough water to cover the base of the meat. Boil meat, stir constantly to prevent sticking. Drain the water and grease.***
2. ***Add potatoes, green chile, diced tomatoes and water. Bring to a boil. Reduce heat to medium and cook for 15-20 minutes.***
3. ***Add the onions, garlic powder and then add salt to taste.***
4. ***Cook over medium heat for another 15 to 20 minutes or until vegetables are tender, meat is cooked throughout and required temperature below is met.***

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation.   Cook eggs served immediately, fish, shellfish, beef, lamb, veal, pork, corn beef and ham to an internal temperature of 145 degrees for 15 seconds; ground meat, ground fish, meat mixtures and eggs cooked and held for service to 155 degrees for 15 seconds; chicken, turkey, soups, stews, dressing, casseroles, mixed dishes, stuffed meat, stuffed poultry, stuffed fish, stuffed pasta and leftovers to 165 degrees for 15 seconds; all other food items should be cooked to 140 degrees for 15 seconds.  All hot food should be held at 140 degrees F or hotter until service.***