***NR#39 CHILE BEANS- LOIS ELLEN FRANK***

***Serving Size and Ingredients: 3/4 cup***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 6 ¼ TBSP | 3/4cup | 1 ½ cups  | Olive oil |
| 3 1/8  | 6 ¼  | 12 ½ | Yellow onion, chopped  |
| 6 ¼  | 12 ½ | 25 | Green bell pepper, seeded, deveined and chopped |
| 6 ¼ lbs | 121/2 lbs | 25 lbs | Lean ground beef |
| 87 ½ ounce | 175 ounces | 350 ounces | Whole peeled tomatoes with basil  |
| 7 ¾ cups | 15 2/3cups | 31 ¼ cups | Cooked red kidney beans |
| 7 ¾ cups  | 15 2/3 cups | 31 ¼ ci[s | Cooked pinto beans |
| 6 ¼ cups  | 12 ½ cups | 25 | Cooked corn kernels |
| 9 1/3 TBSP  | 1 cup | 2 ¼ cups | Red chile powder  |
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***Instructions:***

**1. Heat the oil in a large cast iron or soup pot over medium high heat. Add the onion, sauté for 2 minutes, until translucent, then add the green bell pepper, and sauté for another 2 to 4 minutes.**

**2. Add the ground beef, stir, and sauté until the meat is brown, 7 to 10 minutes.**

**3. Cut each of the whole tomatoes into 8 pieces (a large dice), and add the pieces to the meat, onion, and peppers.**

**4. Cook for another 2 minutes, stirring occasionally.**

**5. Add the kidney beans, pinto beans, and the corn and stir well. Bring to a boil, then decrease the heat to low. Stir in the red chile powder.**

**Let simmer for 20 minutes, stirring occasionally to prevent burning.**

**Serve hot.**

***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.***