

## **Chris' Chili**

### **(Servings as Side Dish to Dogs: 40 = 60% of 65)**

15 lbs. Hamburger\*  
106 oz. tomato puree  
222 oz. hot chili beans  
7 packets of Chili seasoning (1.25 oz. each)  
6 oz. Picante or Salsa (medium)  
6 onions  
2 green peppers (optional)  
3 dashes onion salt  
3 dashes tobasco sauce  
3 dashes black powder  
1 Large box of Saltine Crackers  
24 z. shredded Cheddar cheese

\*Note: If cooking sausage for breakfast, there always seems to be a lot left over: reducing the hamburger by 2 lbs. or so and crumbling up the left over sausage into the Chili makes it really good.

Brown hamburger and one onion (diced), drain grease and place in soup pot with ingredients. Place a quarter of the cheese in the Chili as it cooks, serve balance of the cheese as a garnish & set out with Tobasco Sauce & Crackers set out as garnish

Note: Great idea to pre-load bowls with chili and set them out and replenish as people pick up bowls. Also, keep a pot of the chili in Dog serving line so you can ask if they want a chili dog.

## **Hot Dogs**

### **(Serves 65)**

98 Dogs & Buns – figure 1.5 dogs/buns @ person (ROUND UP TO NEAREST PACKAGING SIZES)  
Set Out Condiments (REMOVE SEALS!!! ... Put appropriate ones in bowls with spoons):

Ketchup  
Mustard x 2: Yellow and a Brown (Stadium Mustard is a popular one)  
Sweet Relish – Squeeze does not work well with large groups - in bowl with spoon  
Finely Minced Onion in bowl with spoon  
Hot Sauerkraut in bowl with spoon  
Napkins, utensils, drinks, etc.

**NOTE: SET UP CHILI, DRINKS, UTENSILS AND CONDIMENTS ON A SEPARATE TABLE(S) AWAY FROM THE IMMEDIATE SERVING AREA AND ACCESSIBLE FROM MORE THAN ONE SIDE SO THE SERVING LINE DOES NOT CLOG UP.**