

Chris' Chili

(Serves 20)

INGREDIENTS:

- 7-1/2 lbs. Hamburger
- 53 oz. tomatoe puree
- 111 oz. hot chili beans
- 3-1/2 packets of Chili seasoning (1.25 oz. each)
- 3 oz. Picante or Salsa (medium)
- 3 onions
- 1 green peppers (optional)
- 1-1/2 dashes onion salt
- 1-1/2 dashes tobasco sauce
- 1-1/2 dashes black powder
- 1-1/2 dashes of cumin
- 12 oz. shredded Cheddar cheese
- Hot Sauce for Garnish

EQUIPMENT: (On Stove with Pot – or – Dutch Oven)

- Camp Stove, Frying Pan, Pot with Lid & Fuel – or -
- Dutch Oven, Dutch Oven Tools, Oven Mitts, Charcoal Briquettes, Tongs for Charcoal
- Cutting Board
- Paring Knife
- Bowl to Stage Diced Veggies
- Spatula & Ladle
- Metal Serving/Cooking Spoon
- Can Opener

PREPARATION: (*Charcoal: 18/Under & 9/Top*)

- Brown hamburger and one onion (diced), drain grease
- Add All Ingredients (except ¼ of Shredded Cheese in Dutch Oven or in Soup Pot
- Serve balance of the cheese as a garnish & Hot Sauce

TIPS:

- When using as a side dish to Hot Dogs, reduce recipe sizing by approximately 40% (we had a lot of Chili left over at Father & Son 2001 with 68 in attendance and sized for 66).