

JACKSON SHELTER (Sunday, January 10, 2010, Noon,)

CHILI FOR 100+ PEOPLE(served _____)

St. Paul UCC Youth Group will cook the chili Friday, January 8, 2010.

This is a 3-batch recipe.

(Can make the following 1-2 weeks ahead and freeze in gallon bags)

30# Hamburger (Pollys, ground chuck@1.49/lb)

3 quarts onions-chopped(5#)

1 1/2 cups - prepared garlic

12 tsp. pepper

9 tsp. salt

- - Fry hamburger with onions, garlic, pepper and salt, when browned* - add 4 cups water- drain, (save juice in large pan, remove fat after it cools - freeze juice in 1/3s in quart bags

* Cooked 10# hamburger at a time - 2 large frying pans & divided other ingredients equally. Cooled in large aluminum pans and divided equally in 6 gallon bags.

Jeannette S. cooked the hamburger, onions, garlic, juice, salt & pepper and placed in refrig. for Friday night.

\$52.00 - Women's Fellowship Mission for Jackson Shelter chili from Pretzel Bake in Nov. 2009. (Jeannette purchased the hamburger, onions and garlic with mission money.)

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(Chili/JacksonShelter 1/10)

CHILI RECIPE:

- Divide equal amounts hamburger into 2-18 qt & 1 ea.-14 qt. pans. Juice also equally.
- **Add:**
- 8 - jars (1# 10 oz. total of 208 oz.) Ragu Traditional spaghetti sauce (approx. 70. oz. ea. 18 qt. pan - approx. 35 oz. ea. 14 qt. pans)
- 6 - 46 oz. cans tomato juice (2 each 18 qt, 1 ea. 14 qt. pans)
- 6 T mustard (2 ea. 18 qt. 1 ea. 14 qt. pans)
- 1 1/2 cup brown sugar (1/2 c ea. 18 qt. pans, 1/4 c ea. 14 qt. pans)
- 12 T (or more) chili powder divided
- 9 - 128 oz. cans "hot" chili beans - **undrained** (3 each 18 qt. pans and 1 1/2 each 14 qt. pan)*

Taste it! See if it needs anything-more mustard, chili powder, etc.

• Cook until thoroughly heated - **stir
very often !!**

- Set in snow-if no snow, put cold water and ice cubes around pans in sinks. Could freeze some of the tomato juice and add to cool. Put in refrig. with cover askew.

Note: 22# bags of ice/Pollys or freeze ice cubes at home - 8-10+ gallon bags. If chili is too thick-may put ice cubes right in chili to thin.