

<b>RECIPE NAME:</b> Bison Chili				File Category: Main Dish			
Grade Group: K-12				<b>HACCP Process:</b>			
Number of Portions: 50				<input type="checkbox"/> #1 No Cook			
Portion Size: 1 each				<input checked="" type="checkbox"/> #2 Cook & Serve Same Day			
Serving Utensil: 1 cup scoop				<input type="checkbox"/> #3 Includes Cooling Step			
Servings per Pan:							
<b>Ingredients:</b>		<b>Weight:</b>	<b>Measure:</b>	<b>Procedure:</b>			
Bison, ground		7 pounds		1. Cook bison and onion in a stock pot until meat is brown and onions are tender.			
Yellow onion, diced			14 cups				
Tomatoes, canned, diced		224 ounces		2. Add all other ingredients. Stir and simmer for about 1 hour.			
Kidney beans, canned		112 ounces					
Yellow corn, canned		112 ounces					
Salt			3.5 tsp.				
Pepper, black, ground			3.5 tsp.				
Chili powder			1/4 cup				
Water			3.5 cups				
<b>Total Yield: 50 portions</b>		Number of Pans:		<b>Equipment</b> (if not specified in the procedures above)			
Weight:	Measure (volume):	Pan Size:					
<b>Meal Component Contribution Based on Portion Size</b>				<b>Nutrient Analysis Based on Portion Size</b>			
Meat/Meat Alternate	2.3 oz eq					Calories: 424	
Vegetable Subgroups	DG	B/P	R/O	S	O	Saturated Fat (g): 4.4	
1 cup total		3/16	3/8	3/16	1/4	Sodium (mg): 240	
Fruits							
Grains							
DG= Dark Green B/P= Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other							

