

# Beef & Bean Chili

Made with our Ground Beef Soy



## Ingredients

### 27 oz. Ground Beef Soy (#87680)

6.5 lb. Ground Beef (80/20)

5 lbs. Hot Water

2 Gallons Beef Broth

20 fl. oz. Vegetable Oil

2 #10 Cans Pinto Beans  
(Drained & Rinsed)

2 #10 Cans Red Beans  
(Drained & Rinsed)

2 #10 Cans Diced Tomatoes  
(Undrained)

2 #10 Cans Tomato Sauce

1 #10 Cans Tomato Paste

5 lbs. Green Bell Pepper, Chopped

5 lbs. Red Bell Pepper, Chopped

5 lbs. Yellow Onion, Diced

1 lbs. Ground Cumin

0.5 lbs. Jalapeño Pepper, Minced

12 oz. Garlic, Minced

0.5 lbs. Ground Chili Powder

6 oz. White Sugar

6 oz. Salt

6 oz. Ground Black Pepper

1 cup Thyme, Dried

## Directions

- 1) Combine 5 lbs. hot water (NOT boiling) and 27 oz. dry ground beef soy. Allow soy to hydrate for at least 20 minutes.
- 2) Heat oil in large pot over medium-high heat and stir in ground beef. Cook and stir until the beef is crumbly, and 160 degrees fahrenheit. Drain any excess grease.
- 3) Stir in onion, green and red bell pepper, and jalapeno peppers. Cook 10 minutes or until the onion is softened and translucent.
- 4) Add the garlic, cumin, chili powder, sugar, salt, black pepper, and thyme. Continue to cook for 10 minutes until fragrant; stir occasionally.
- 5) Stir in the beef broth, pinto beans, red beans, diced tomatoes, tomato sauce, tomato paste, and hydrated beef soy.
- 6) Bring to a boil, then reduce heat to low. Simmer until thickened; about 45 minutes.

**YIELD: 10 gallons (160/8 oz. servings)**