

CHEESY DIPPING BITES WITH CHILI - MERCHANTS

MEAL COMPONENT CONTRIBUTION:

3 oz. eq. meat/meat alternate, 1 oz. eq. whole grain

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup of chili and

2 dipping bites

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef, Gound, 80/20, #1001	17 pounds + 8 ounces
Onions, Frozen, Diced, #1610	3 1/2 cups
Peppers, Green, Diced, Frozen, #1613	1 quart + 1/2 cup
Bites, Dipping, #1101	200 bites
Spice Blend MS, Southwest, No Salt, #2735	1 cup
Cumin Seed, Ground, #2706	1 tablespoon
Chili Powder, #2703	1/2 cup
Sauce, Tomato, #10 Can, #2826	2 quarts + 1 3/4 cups
Water, Municipal, Mississippi	2 quarts + 2 cups
Tomatoes, Crushed, #10 Can, #2827	2 quarts + 1 3/4 cups

DIRECTIONS

- Thaw ground beef, onions, and green peppers in the refrigerator overnight. Drain onions and green peppers thoroughly on day of assembly.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- Heat the dipping bites according to the package and/or case directions.
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
- Cover the dipping bites and hold them in the warmer until service.
CCP: Cover and hold for service at 135 degrees F or higher.
- Brown the ground meat and then drain it. Press the draining beef to remove excess fat. After draining the ground beef, continue cooking it.
- Add the onions and the peppers and sauté them until they are tender.
- Mix in the Southwest Spice Blend, cumin, and chili powder and continue to cook for 5 minutes.
- Stir in the tomato sauce, water, and crushed tomatoes.
Then bring it to a boil.
- Reduce the heat to a simmer, and cook for 30-40 minutes, until the mixture is thickened.
CCP: Heat to 155 degrees F or higher for 15 seconds at the completion of the cooking process.
- Cover the chili and place it in the warmer until service.
CCP: Cover and hold for service at 135 degrees F or higher.

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DIRECTIONS

10. Portion $\frac{1}{2}$ cup of chili with a 4-ounce ladle or 4-ounce spoodle and serve with 2 dipping bites. Each portion provides 3 oz. eq. of meat/meat alternate and 1 o.z. eq. whole grain.

Variation: Chili with Beans (MRS 130) may also be used. If the recipe is altered, the nutrient analysis and meal pattern components must be recalculated.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

PRODUCTION NOTES

Thaw ground beef, onions, and green peppers in refrigerator overnight. Drain onions and green pepper thoroughly on day of assembly.

PURCHASING GUIDE

-Refer to USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

Use USDA Foods products when available.

MISCELLANEOUS NOTES

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

Variation: use with Chili con Carne with Beans, MRS130. If you use MRS 130, it will require a new nutritional analysis.

NUTRIENTS PER SERVING

Calories	317	Dietary Fiber	2.16 g	Sodium	475.00 mg	Sat. Fat	7.47 g
Carbohydrates	20.18 g	Protein	18.00 g	Total Fat	17.83 g	Trans Fat	0.00 g