



K of C Council 14660 Chili (for a crowd)

70 pounds coarsely Ground Beef (chili-grind) Or 50 pounds of Ground Beef and 20 pounds of Ground Turkey.

17 large Onions (chopped)

10 large Green Peppers (chopped)

20 Ancho Chili Peppers (roasted, peeled, and chopped)

34 cloves Garlic (minced)

1/2 Cup dried Oregano

1/2 Cup ground Cumin

1 3/4 Cups Chili powder (Ground Pasilla Chili, Chile de Arbol, Cayenne, etc)

34 (16-ounce) cans Whole Tomatoes (34 pounds)

4 Cups of Chipotle Peppers in Adobo Sauce (pureed)

24 Ounces of Dark Chocolate

Salt to taste

2 gallons plus 2 cups hot water

In a large frying pan, brown meat with onion and garlic until meat is lightly browned; transfer ingredients to a large kettle.

Add oregano, cumin, chili powder, tomatoes, salt, and hot water. Bring just to a boil; lower heat and simmer, covered, for approximately 1 hour.

Remove from heat. Skim off grease and serve.

Serves 200