



cincinnati style 3-way chili

portion size:
1 bowl

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Raw onions, diced	2 qt. 2 c.	2 lbs. 8 oz.	1 gal. 1 qt.	5 lbs.	<ol style="list-style-type: none"> Heat oil in kettle or stock pot. Cook diced onions in oil until soft. Add garlic and turkey to onions and continue to cook until turkey is cooked through but not too browned. Stir spices, brown sugar, and cocoa powder into turkey mixture and cook for 2 minutes. Add tomato sauce, diced tomatoes, water, vinegar, and hot pepper sauce to turkey mixture. Stir until blended. Bring sauce to boil and reduce heat. Simmer for one hour until sauce thickens. In another kettle, bring water to boil. Add spaghetti and slowly stir until water returns to boil. Cook spaghetti uncovered for about 8 minutes for al dente noodles. Drain and hold at 140°F. until service. To serve, portion ½ c. of spaghetti noodles onto a tray or into a bowl. Ladle 6 oz. of sauce over the spaghetti. Sprinkle with 1 oz. shredded cheese.
Vegetable oil	½ c 2 tbsp		1 c. 4 oz.		
Garlic, chopped	6 oz.		1 c. 4 oz.		
All Natural Raw Ground Turkey, #2051-35, thawed		9 lbs. 2 oz.		18 lbs. 4 oz.	
Chili powder	1 c. 9 tbsp.		3 c. 2 tbsp.		
Cinnamon, ground	2 tbsp.		2 oz.		
Paprika	2 tbsp.		2 oz.		
Allspice, ground	2 tbsp.		2 oz.		
Cloves, ground	1 ½ tsp.		1 tbsp.		
Brown Sugar, packed	6 oz.		1 c. 4 oz.		
Cocoa powder, unsweetened	6 oz.		1 c. 4 oz.		
Tomato sauce, low sodium, USDA	2 qt. 2 c.		1 gal. 1 qt.		
Tomatoes, diced, no salt added, USDA	1 gal. 2 c.		2 gal. 1 qt.		
Water	2 qt. 2 c.		1 gal. 1 qt.		
Red wine or cider vinegar	6 oz.		1 c. 4 oz.		
Hot pepper sauce	3 tbsp.		¼ c. 2 tbsp.		
Water	5 gal.		10 gal.		
Spaghetti, whole grain, dry, USDA		5 lbs.		10 lbs.	
Cheese, cheddar, shredded, USDA		3 lbs. 2 oz		6 lbs. 4 oz.	

• 1 serving provides 3 oz. meat/meat alternate, 1 serving bread grain and ½ c. R/O vegetable.

For preparation by a food preparation establishment only, according to the food code or equivalent.

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Nutrients Per Serving					
Calories	483 cal	Trans Fat	0 g	Carbohydrates	52 g
Fat	18 g	Cholesterol	86 mg	Dietary Fiber	7 g
Saturated Fat	8 g	Sodium	497 mg	Protein	31 g