

Vegetable Chili

Serves: 100

Ingredients	Measure	Method
Vegetable oil	1/4 cup	Heat the oil in a steam jacketed kettle.
Onions, chopped	1 pound and 4 ounces	Add the chopped onions and sauté 3 minutes, until translucent.
Green peppers, chopped	9 ounces (2 cups)	Add the green peppers and sauté 2 minutes until tender.
Chili powder	3/4 cup	Add the chili powder, cumin, garlic, onion and salt, red hot sauce, maple syrup, and tomatoes. Simmer 15 minutes, uncovered.
Cumin	1/4 cup	
Granulated garlic	1 Tablespoon 1 teaspoon	
Onion salt	2 teaspoons	Pour hot water over the TVP. Let stand for 20 minutes.
Red hot sauce (optional)	1/4 cup	
Maple syrup	4 ounces (1/2 cup)	Add the kidney beans to the soy mixture. Simmer 15 minutes, uncovered.
Canned crushed tomatoes	6 pounds and 11 ounces (one #10 can)	Add tofu and stir to blend.
Canned diced tomatoes, drained	1 pound (2-1/2 cups)	Sprinkle 1/4 cup shredded cheese on top of each serving if desired.
Hot water	3 quarts	
Textured vegetable protein (TVP)	15 ounces (2 quarts and 2 cups)	
Canned kidney beans	8 pounds and 1 ounce (3 quarts and 1/2 cup)	
Silken tofu	2 pounds	

Substitutions: You can substitute 1 ounce or 1 cup of dehydrated onions for the chopped onions. You can also use 1/3 cup dried green peppers for the chopped fresh green peppers.

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