## Meatless Chili

Yield: 50 6 oz servings

INGREDIENTS	50 SERVINGS		SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Celery, fresh Onions, fresh Green Pepper Vegetable oil	2 lbs 2 lbs 34 lb			MEANORE	<ol> <li>Clean celery, onion, pepper. Dice celery, chop onions and pepper.</li> <li>Sauté vegetables in oil until tender.</li> </ol>
Kidney Beans, canned Corn, canned (or frozen equivalent)	2 - #10 cans ½ - #10 can				3. Drain beans and corn, save liquid.
Tomato puree	1&1/3 #10 can				<ul><li>4. Mix tomato puree with corn and beans.</li><li>5. Add sautéed vegetables to corn and beans.</li></ul>
Black pepper		1 1/4 tsp			<ul><li>6. Stir in ½ quart of reserved liquid.</li><li>7. Add seasonings.</li></ul>
Sugar		1/4 cup		<u> </u>	7. Add seasonings.
Chili Powder		1/3 cup			
Cumin		1 tsp			
Cheddar Cheese, low fat, shredded		3 1/4 lbs			8. Heat thoroughly 9. Add 1 oz cheese on top of bowl a serving.

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