

THICK AND HEARTY CHILI (GLUTEN FREE) – 100 SERVINGS

INGREDIENTS:

- 12-14 lbs. ground turkey (*or beef*)
- 2 XL yellow onions, grated or finely diced
- 12 cloves garlic, minced (PANTRY ITEM)
- 2 bags frozen corn
- 5 zucchini squash finely diced
- 10 15-ounce cans tomato sauce
- 20 cups beef stock
- 5 15-ounce cans kidney beans, drained and rinsed
- 20 15-ounce cans pinto beans, drained and rinsed
- 1.5 cups chili powder
- 8 teaspoon dried oregano
- 5 teaspoons cumin
- 8 teaspoons salt (PANTRY ITEM)
- 10 teaspoons ground black pepper (PANTRY ITEM)
- 9 cups masa harina
- 1 XL bag of shredded Mexican cheese

DIRECTIONS:

1. In a large pot, brown the meat with the onion and garlic over medium heat. Once browned, remove any extra liquid in the pot and return the meat to the pot.

2. Add the tomato sauce, **beef** broth (even if using turkey), beans sautéed vegetables, seasonings and cornmeal, stirring well. Cover and cook over low heat, stirring occasionally, for about 2 hours.