



Chili + Cornbread Serves 35

What You Need

Chili

3 T oil	6 T Worcestershire sauce
2 red onions, coarsely chopped	3 T chili powder
2 c chopped celery	1 T garlic powder
1 head garlic, cloves coarsely chopped	1 T dried oregano
6 lbs ground beef	1 T salt
6 (28 oz.) cans tomatoes, undrained and coarsely chopped	1.5 t black pepper
3 (8 oz) cans tomato sauce	6 cans kidney beans, drained and rinsed
3 c water	2-3 9"x13" disposable baking pans

Instructions

1. Heat vegetable oil in a Dutch oven or large soup pot over medium heat; cook and stir onion, celery, and garlic in the hot oil until tender, about 5 minutes. Stir ground beef into onion mixture; cook and stir until ground beef is browned and crumbly, 5 to 10 minutes. Drain grease.
2. Stir tomatoes, tomato sauce, water, Worcestershire sauce, chili powder, garlic powder, oregano, salt, and pepper into ground beef mixture; bring to a boil. Reduce heat to medium-low, cover, and simmer, stirring occasionally, until flavors blend, about 1 1/2 hours. Add kidney beans; simmer for 10 more minutes.
3. **Place in baking pans, cover and label with name of meal + date prepared.**

What You Need

Cornbread

4.5 c finely ground yellow cornmeal	1.5 t salt
1.5 c all purpose flour	4.5 c milk
¾ c sugar	6 eggs
	2 ¼ stick butter

Instructions

1. Pre-heat oven to 425° F and arrange a rack in the middle. Coat muffin tin with butter or baking cups; set aside.
2. Combine cornmeal, flour, sugar, baking powder, and salt in large bowl.
3. Whisk milk and eggs together until eggs are broken up. Pour the milk mixture into the cornmeal mixture; using a rubber spatula, stir until just incorporated (don't over mix).
4. Stir in the melted butter until just incorporated and not streaks of butter remain; pour mixture into muffin tins.
5. Bake until golden brown around edges and toothpick inserted into the center comes out clean, about 20-25 minutes.
6. **Cool, and place in gallon Ziploc bags; label with name of contents + date prepared.**