

# Chili

(lighted boat parade) serves about 150 bowls

4 cans tomato sauce  
3 cans diced tomato  
30-35 lbs. quality hamburger meat  
2 cans kidney beans  
1 can black bean  
2 cans corn  
Bell peppers  
6 packages pre diced onion ( from "Food for Less")  
Chili powder  
Cumin  
Cheese, onion and hot sauce for topping

Begin cooking day of event around 7AM. Cook hamburger in large fry pans using water to keep it from sticking. After the hamburger is cooked add it to sauce in largest pot available. If it won't all fit use additional pots. Add uncooked onion, bell pepper. Drain all juice from beans and corn before adding. Bring to almost a boil then reduce heat to simmer. Be sure to stir all day long so it won't burn on the bottom.

Cash Box.

\$100 -1s  
\$100 – 5s  
\$100 – 10s

Plates, **20oz bowls, soup spoons**

Set up small table so we can also see the lighted boat parade but also allowing the chili line to move fast

People needed

Two to take money and hand them a plate (bowls by the chili server)

Two to serve