**Dave’s ACAP Chili**

|  |  |  |  |
| --- | --- | --- | --- |
|  |  |  | Number anticipated |
|  |  | per | 10 | 15 | 20 | 25 | 30 | 35 | 40 |
| Ingredient | units | person |  |  |  |  |  |  |  |
| dry beans (kidney, black turtle) | c | 0.17 | 1.7 | 2.5 | 3.3 | 4.2 | 5.0 | 5.8 | 6.7 |
| dried ancho chilies | whole | 0.17 | 1.7 | 2.5 | 3.3 | 4.2 | 5.0 | 5.8 | 6.7 |
| stock or water | c | 0.33 | 3.3 | 5.0 | 6.7 | 8.3 | 10.0 | 11.7 | 13.3 |
| ground beast | g | 41.67 | 416.7 | 625.0 | 833.3 | 1041.7 | 1250.0 | 1458.3 | 1666.7 |
| olive oil | T | 0.20 | 2.0 | 3.0 | 4.0 | 5.0 | 6.0 | 7.0 | 8.0 |
| onions |  | 0.33 | 3.3 | 5.0 | 6.7 | 8.3 | 10.0 | 11.7 | 13.3 |
| green pepper |  | 0.17 | 1.7 | 2.5 | 3.3 | 4.2 | 5.0 | 5.8 | 6.7 |
| carrot |  | 0.06 | 0.6 | 0.9 | 1.2 | 1.5 | 1.8 | 2.1 | 2.4 |
| celery | stalks | 0.17 | 1.7 | 2.5 | 3.3 | 4.2 | 5.0 | 5.8 | 6.7 |
| garlic | cloves | 0.17 | 1.7 | 2.5 | 3.3 | 4.2 | 5.0 | 5.8 | 6.7 |
| tinned tomatoes | ml | 83.33 | 833.3 | 1250.0 | 1666.7 | 2083.3 | 2500.0 | 2916.7 | 3333.3 |
|  equiv. of above in 800-ml tins | tins |  | 1.0 | 1.6 | 2.1 | 2.6 | 3.1 | 3.6 | 4.2 |
| frozen corn in 750-g bags |  | 0.03 | 0.3 | 0.5 | 0.6 | 0.8 | 0.9 | 1.1 | 1.3 |
| hot peppers |  | 0.17 | 1.7 | 2.5 | 3.3 | 4.2 | 5.0 | 5.8 | 6.7 |
| bay leaves |  | 0.34 | 3.4 | 5.1 | 6.8 | 8.5 | 10.2 | 11.9 | 13.6 |
| chili powder | T | 0.17 | 1.7 | 2.5 | 3.3 | 4.2 | 5.0 | 5.8 | 6.7 |
|  |  |  |  |  |  |  |  |  |  |
| Optional: mushrooms |  | 1.00 | 10.0 | 15.0 | 20.0 | 25.0 | 30.0 | 35.0 | 40.0 |
|  |  |  |  |  |  |  |  |  |  |
| rice | c dry | 0.25 | 2.5 | 3.8 | 5.0 | 6.3 | 7.5 | 8.8 | 10.0 |
| stock or water | c | 0.50 | 5.00 | 7.50 | 10.00 | 12.50 | 15.00 | 17.50 | 20.00 |
| crusty bread | loaves | 0.10 | 1.0 | 1.5 | 2.0 | 2.5 | 3.0 | 3.5 | 4.0 |
|  |  |  |  |  |  |  |  |  |  |
| At serving options |  |  |  |  |  |  |  |  |  |
| soy |  |  |   |  |  |  |  |  |  |
| Worcestershire |  |  |   |  |  |  |  |  |  |
| Tabasco |  |  |   |  |  |  |  |  |  |
| other hot sauces |  |  |  |  |  |  |  |  |  |

Soak beans and anchos overnight. Drain and rinse beans, and blenderize anchos. Add blenderized anchos back to beans, and pressure-cook ~45 min and ensure tender.

Slowly brown ground beast in large skillet and keep separate until vegetarian version has been set aside.

In large pot, sauté onions, then peppers. Add minced garlic as the former become ready.

Chop carrots, celery (or blenderize in advance), and tomatoes, and add to pot. Bring to gentle boil, reduce heat, and simmer until thick, stirring often.

Serve with rice and bread, with optional soy, hot sauces, and grated cheddar.