



Recipe Book
2023-2024

Bob's Chili

Makes 16 qts

2018 BES Version

1-#10 can (104 oz) kidney beans
1-#10 can black beans* (***Note:** Ratio of kidney beans to black beans is cook's choice)
2-#10 cans diced tomatoes
10 lbs. 90% lean ground beef (chuck is good) 80/20 also works
20 garlic cloves (minced)
6 Spanish onions (3"-4" diameter, diced)
½ cup Worcestershire Sauce (Lea & Perrins)
24 oz. tomato paste
5/8 cup (1/2 lb/8 oz) Beef Base (RC Fine Foods)**
(****Note:** This brand is rich in flavor with ½ the salt)
6 Green peppers, diced
1 cup sugar

Spice pack blend: 1 cup Chili powder (mild)
Options – (not for Shelter version, too spicy)
¼ cup Southwest Chipotle (Grind to powder)
or
¼ cup Smokey Mesquite (Grind to powder)

Drain beans & rinse. Add beans & diced tomatoes with juice to 20 qts. in the pot. Use medium heat. Brown beef; add to pot. Add spice pack to pot. Lightly brown onions in oil; add garlic to onions when ¾'s done. Avoid overcooking the garlic. Sauté green peppers lightly; add to the pot.

Mix Worcestershire sauce, beef base, tomato paste, & ½ cup of water: A whisk works well. Add to pot.

Stir pot well & often to avoid burning. Cook chili to a minimum of **160 degrees**. Add sugar.

Same Day Chili: Can be slow cooked a little longer.

Next Day Chili: Can be refrigerated right away. Chili freezes great for later use. Microwave reheating works well and avoids burning.

Note: Makes a good topping for over rice or pasta. To make a meal, just add a vegetable and a salad. Shaker parmesan cheese is a good touch.

MEATLOAF

10 lbs.	Ground Beef
24 oz.	Seasoned Bread Crumbs
1 dz.	Large Eggs
40-48 oz.	Ketchup
2-3	Spanish Onions diced
1 Tbs.	Pepper
2 Tbs.	Kosher Salt
or	
1 ½ Tbs.	Table Salt
1 Tbs.	Garlic Powder
1 Tbs.	Italian Seasoning
	Spray Oil

Place 5 lb. ground beef in each of 2 bowls

Flatten beef in bowl

Whisk 12 eggs

To eggs add 40-48 oz. Ketchup

Whisk until combined

Pour half in each bowl over meat

Combine seasoned bread crumbs and all spices/seasonings

Whisk to combine

Split in two and spread over the meat in each bowl

Split diced onions between bowls

With gloved hands blend all ingredients

Spray 2 – 2 ½” deep hotel pans

Make 2 meatloaves in each pan, separating in the middle

Cover with foil

Cook in Convection Oven at 350° for 30 min.

Uncover

Continue cooking until 165° core temp is reached

Feeds 25 men

OVEN COOKED RICE

Ratio - 1 part rice
2 parts water or stock

Cooking Oil

Simple White Rice

Place uncooked rice in 4" deep hotel pan

Stir in a light coating of cooking oil

Add 2 parts hot water moderately salted

Cover

Bake in oven at 400°

Note - Different volumes of rice will take varying times to complete,

Keep an eye on when using this method the first time

Variations -

Stock -

Change the water out for any stock you like

Reduce the stock a little if adding juicy or wet items in at the beginning of the rice bake

Quick Spanish Rice -

For every 2 cups of mild salsa, reduce one cup of stock

Use chicken or vegetable stock for this option

YELLOW RICE

8 Cups	Uncle Ben's Converted Rice
2	Large Sweet Onions Diced ¼"
20	Garlic Cloves Diced Fine
1/3 Cup	Cooking Oil
1 ½ Tbs.	Each of
	- Ground Cumin
	- Coriander
	- Turmeric
16 Cups	Sub boiling strong chicken stock
	Salt & Pepper to taste (may not be needed)
	Option – add to rice when cooked - 2 lbs. frozen peas, blanched to 135°
	Or 50 oz. heated black beans

Sauté onion and garlic in oil

Add spices

Sauté for 1 minute

Add to 8 cups of rice in 4" deep full size hotel pan

Stir

Add 16 cups of hot chicken stock

Cover with foil

Place in 400° oven

Cooking time – 35 minutes +

DO DOT STIR until the very end

Almost all broth should be absorbed before stirring

Move rice to holding

CHICKEN SAUSAGE AND RICE

4-5 lbs. Boneless Chicken Thighs $\frac{3}{4}$ " diced
1 $\frac{1}{2}$ lbs. Kielbasa or Smoked Sausage
Cut lengthwise and then sliced $\frac{3}{8}$ " thick
1-2 Red Bell Peppers $\frac{1}{4}$ " diced
2 lbs. Frozen Peas
Spray Oil

Yellow Rice Made from recipe

House Spice - 1 part Kosher Salt
1 part Garlic Powder
1 part Fresh Ground Pepper
2 parts Onion Powder

Other Spices Emeril's Essence

Place diced chicken on $\frac{1}{2}$ sheet – covered with parchment paper and sprayed with oil

Sprinkle on a moderate coating of House Spice and Emeril's Essence over the chicken

Spray a light coating of oil over the chicken

Cook in convection oven at 375° until the chicken reached a 175° temp, about 20+ min.

Cook sausage on sheet pan until lightly browned

Note - Chicken, sausage and rice are cooked separately

Blend together (separately cooked) Chicken, Sausage and Rice

Put in holding

Coleslaw for 50 Recipe - from Taste of Home

12 lbs.	Cabbage
12	Medium Green Peppers
3 Cups	Vinegar
3 Cups	Sugar
3 Tbs.	Salt
1 1/2 Tsp.	Pepper
1 1/2 Tsp.	Paprika
3 Cups	Mayonnaise or Salad Dressing

WEDDING SOUP

10 lbs.	Meatballs (Wedding Soup Size)
1 ½ lbs.	Orzo
1 lb.	Fresh - Small Leaf Spinach
or	
2 10 oz.	Frozen – Small Leaf Spinach
3	Large Spanish Onions, Diced 1/4”
2 lbs.	Carrots, shredded
1 Head	Celery, Fine Diced or Sliced Diced
2 ½ Gal.	Water – soup
4 Gal.	Water – Orzo cooking
1-2	16 oz. Tub Chicken Stock Base
	Salt & Pepper
	Garlic Powder

Soup Pot -

- Fill 24 qt. or larger pot with 2 1/2 gal. of HOT tap water
- Add 16 oz. Chicken Base
- Wisk to dissolve
- Add Onions, Celery & carrots
- Bring to low boil

Meatballs -

- On a sheet pan in oven - Lightly brown meatballs to about 160°

Orzo - in a separate pot

- Fill 24 qt. or larger pot with 4 gal. of HOT tap water
- Bring to a boil
- Lightly Salt Water
- Add Orzo
- Cook until al dente
- Drain
- Let Stand

WEDDING SOUP

Combine - When vegetable have soften in soup pot

- Add cooked meatballs
- If using frozen spinach add now
- When spinach has thawed in soup, add resting Orzo
- Return to simmer
- Simmer about 5 min.
- If using fresh spinach, add toward end of simmer
- Add resting Orzo
- Let stand 5 min.
- Total cooking time about 45 min.

Notes -

- Add water if needed
- Season to taste with Chicken base, and/or salt & pepper, garlic powder
- Will make about 6 gals if extra water added.

BEEF BARLEY SOUP

10 lbs.	Ground Chuck 80-20 to 90-10
4-5	Large Spanish Onions, Diced 3/8"
3 lbs.	Carrots, Diced or shredded
1 Head	Celery, Diced or Sliced Diced
1/4 Cup	House Spice – Kocher Salt, Ground Pepper, Onion Powder, Garlic Powder
3 Gal.	Water
16 oz. Tub	Beef Stock Base (more may be needed)
3 lbs.	Barley

Soup Pot - Barley -

- Fill 24 qt. or larger pot with 3 gal. of HOT tap water
- Add Beef base and barley to water
- Bring to low boil
- Add all vegetable about 15 min. later

Beef -

- Lightly brown ground beef, seasoning with House Spice
- Drain off excess fat

Combine - at about 45 min. mark

- Add beef to barley soup pot
- Total cooking time about 1 hour.

Notes -

- Add water if needed
- Season to taste with House Spice or salt & pepper and/or Beef base

SAUSAGE, POTATO, CABBAGE SOUP

10 lbs.	Sweet Italian Sausage (remove meat from casing)
2 #10 Can	Diced Potatoes
4	Large Spanish Onions, Diced 3/8"
4-6 lbs.	Cole Slaw Mix (coarse shred works best)
1 #10 Can	Petite Diced Tomatoes (Drained)
2 ½ Gal.	Water
16 oz. Tub	Beef Stock Base
16 oz. Tub	Chicken Stock Base

Soup Pot-

- Fill 24 qt. or larger pot with 2 gal. of HOT tap water
- Add 8 oz. each of Beef and Chicken base
- Wisk to dissolve
- Add Cole Slaw mix & onions
- Bring to low boil
- Cook about 10 min. until cabbage & onions soften
- Add diced potatoes and drained tomatoes
- Return to low boil

Sausage -

- Lightly brown sausage, to a medium crumble

Combine -

- Add sausage to soup base pot
- Reduce heat to simmer
- Simmer for 15 min.
- Total cooking time about 1 hour.

Notes -

- Add water if needed
- Season to taste with House Spice or salt & pepper and/or Beef and Chicken base

CHEESEBURGER SOUP

10-12 lbs.	Ground Chuck 80-20 to 90-10
4-5	Large Spanish Onions, Diced 3/8"
3 lbs.	Carrots, Diced or shredded
1 Head	Celery, Diced or Sliced Diced
1/4 Cup	House Spice – Kocher Salt, Ground Pepper, Onion Powder, Garlic Powder
2 1/2 Gal.	Water
16 oz. Tub	Beef Stock Base (more may be needed)
2 #10 Can	Diced Potatoes
1 #10 Can	Cheddar Cheese Sauce

Soup Pot-

- Fill 24 qt. or larger pot with 2 gal. of HOT tap water
- Add Beef base, onions, carrots, celery to water
- Bring to low boil
- Cook until vegetables have softened
- Add potatoes
- Return to low boil until potatoes start to soften a little

Beef -

- Lightly brown ground beef, seasoning with House Spice
- Drain off excess fat

Combine -

- Add beef and cheese sauce to soup pot
- Reduce heat to simmer
- Total cooking time about 1 hour.

Notes -

- Add water if needed
- Season to taste with House Spice or salt & pepper and/or Beef base