

Hot Dog Chili



PRODUCT DESCRIPTION

Freshly ground beef and cooked ground beans combined in a mild chili flavored sauce.

Dilgard Item #
87475

Vendor Item #
5158

INGREDIENTS

WATER, COOKED GROUND BEANS, BEEF, TOMATO PUREE (WATER, TOMATO PASTE), BLEACHED ENRICHED WHEAT FLOUR (NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), FOOD STARCH-MODIFIED, DEHYDRATED ONIONS, FLAVORINGS, SALT, PAPRIKA, SUGAR, TEXTURED SOY PROTEIN, MONOSODIUM GLUTAMATE, CARAMEL COLOR.

*Serving
Suggestions:*

Storage/Shelf Life

548 days @ 43° F to 86° F

Perfect for hot dogs, burgers, or nachos.

Packaging Qty

6, 96 z

Piece Count

Approximately 288 servings per container

Product Benefits

- Chili does not soak into bun. Less mess and waste. Satisfied customer.
- Ready to use shelf stable. Convenient storage and preparation to reduce cost and increase profit.
- Cooked Before Canning proprietary formulation. Harsh gases are released before canning. Cooking time is 15 minutes; no tinny or canned flavor.
- Superior steam table holding time of 8 hours.

Preparation

CONVECTION OVEN: 1) Heat oven to 300 ° F 2) Pour product in half steam table pan 3) Cover with plastic 4) Heat for 30 - 35 minutes until center of product is 165 °F.

CONVENTIONAL OVEN: 1) heat oven to 375 ° F. 2) Pour product into 4 inch half steam table pan 3) Cover with aluminum foil 4) Reheat for 65 - 70 minutes 5) Heat until center of product is 165 ° F.

MICROWAVE OVEN: Pour product into microwave safe container. 2) Cover with plastic wrap 3) 600 - 700 WATT microwave, 1 cup 3 - 3 1/2 min, 1 quart 8 1/2 - 9 minutes. 1000 WATT microwave at 80%, 1 cup 2 - 2 1/2 min. 1 quart 6 - 6 1/2 min. 4) HEAT until center of product is 165 ° F.

STOVETOP: 1) Pour product into heavy saucepan. 2) Heat for 15 - 17 minutes over medium heat, stirring frequently. 3) Heat until center of product is 165°F.

