

## Black Bean Chorizo Chili



### Ingredients:

Name	Portion Size
Vegetable Oil	2 T
Chorizo	3 lbs
Onion, diced	2
Garlic, minced	6
Oregano	2 t
Chili Powder	5 T
Cumin	4 t
Black Pepper	2 t
Canned Whole Tomatoes	1 #10 can
Canned Black Beans, drained	2 quarts
Chicken stock concentrate	1 t
Water	2 C
Bay leaves	2
Brown Sugar	2 T
Jalapeno, diced	2

### Quality Tip

This chili has some kick - be sure your patrons know before ordering!

### Food Safety Tip

Soup should only be reheated one time, then must be discarded.

### Profit Tip

Don't over garnish the chili, which can cause your plate cost to go up dramatically.

### Cooking Instructions:

- Assemble all your ingredients.
- Heat oil in large stock pot and brown chorizo over med-high heat, then drain off half the oil.
- Add onion and garlic and stir and cook until softens, about 5 minutes.
- Add oregano, chili powder, cumin and black pepper, stir and cook for 1 minute.
- Drain juice from tomato can into pot, then smash remaining tomatoes into chunks before adding to the pot (this can be done with a spoon or gloved hand.) Add tomatoes, beans, stock, water, brown sugar and bay. Bring to boil then lower to simmer for 30 minutes.
- Remove bay and divide into 1/6 pans. If not serving immediately, cool in ice bath and refrigerate. Shelf life is 5 days.

### Serving Instructions:

Just before serving, garnish in order - 1/2 oz of cilantro sour cream, 1 oz shredded cheese, 1 oz pico de gallo, 1 oz tortilla strips.