

# BEEF CHILI SOUP



*Yields:*

approximately 20 L or 80 x 250 mL portions

## INGREDIENTS

Lean Ground Beef, browned & fat removed	2 kg
Canola or Olive Oil	50 g
Onions, medium dice	2 kg
Garlic, chopped	50 g
Carrots, medium dice	2 kg
Celery, medium dice	1 kg
Yams, peeled & diced	750 g
Can Diced Tomatoes, 2.84 L	1
Tomato Sauce	1.15 kg
Red Kidney Beans, 2.84 g Can, drained & rinsed	1
Onion Soup Mix	100 g
Chili Powder	50 g
Pepper	to taste
Beef Stock	15 L

## DIRECTIONS

1. Sauté the ground beef and remove excess fat. Set aside.
2. In a clean stockpot sauté onions, garlic, carrots and celery in oil until transparent.
3. Add yams. Sauté for 5 minutes more.
4. Add tomatoes, tomato sauce, kidney beans, onion soup mix, chili powder and pepper to the onion mixture. Add beef and beef stock.
5. Bring to a boil. Reduce heat and simmer for 45 minutes.
6. Serve.