



DE-MOL[®] DRY MOLASSES CHILI CON CARNE WITH BEANS

Technical Application Bulletin

FORMULA:

Ingredients	Grams	Percent
Tomato sauce	900.0	26.5
Ground beef	720.0	21.2
Kidney or pinto beans (cooked & drained)	720.0	21.2
Tomatoes (canned, drained & cut)	360.0	10.6
Tomato puree	240.0	7.1
Water (or juice drained from tomatoes)	230.0	6.8
<i>De-Mol[®] Dry Molasses 115841</i>	144.0	4.2
Onions (minced, dry)	48.0	1.4
ADM Aytex[®] P wheat starch	12.0	0.4
Chili powder	10.0	0.3
Salt	<u>10.0</u>	<u>0.3</u>
Total	3394.0 grams	100.0%

Yield: One gallon

PROCEDURE:

1. Brown meat, drain off fat.
2. Add onions, canned tomatoes, tomato sauce and tomato puree. Heat to simmering.
3. Mix De-Mol[®] Dry Molasses and Aytex[®] P wheat starch with water, then stir slowly into simmering pot.
4. Add beans and seasonings, stir occasionally, and simmer.

9/16/96

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