



Camper's Favorite Chili and Cornbread

Chili for a Crowd (Feeds 60-100)

INGREDIENTS:

- ½ cup extra virgin olive oil
- 20 carrots, chopped into small bite-size pieces
- 10 zucchini, chopped into small bite-size pieces
- 12 red bell peppers, chopped
- 12 green bell pepper, chopped
- 8 onions, finely chopped
- 8 tsp garlic powder
- 16 tsp taco seasoning
- 2 #10 cans diced tomatoes
- 30, 16-oz cans pinto beans, rinsed and drained
- 30, 16-oz cans black beans, rinsed and drained
- 8, 8-oz cans tomato sauce
- 1 #10 can garbanzo bean, mashed
- salt and pepper to taste

DIRECTIONS:

1. In a large stock pot over medium heat add olive oil. Add carrots, peppers, onions and garlic. Cook, stirring until the onions are golden between 10-15 minutes.
2. Add the remaining seasoning and stir in diced tomatoes, beans, tomato sauce, salt, and pepper. Bring to a boil and reduce the heat to medium-low.
3. Simmer uncovered while stirring occasionally for an hour. Make sure veggies are cooked till soft but not mushy. Add beans if needed for volume. Taste and adjust the seasonings.
4. Serve. Optional Toppings: cheese, sour cream, salsa, chives

Sheet-pan Cornbread (40-60 servings)

INGREDIENTS:

- 4 cups all-purpose flour
- 4 cups yellow cornmeal
- 2 2/3 cups granulated sugar
- 4 teaspoons salt
- 4 1/2 tablespoons baking powder
- 1 1/3 cup canola oil
- 4 large eggs
- 4 cups milk

DIRECTIONS:

1. Grease a large (18x26in) sheet pan. Preheat the oven to 400 degrees.
2. In a large mixing bowl, add the flour, cornmeal, sugar, salt, and baking powder. Whisk to combine well.
3. Make a well in the center of the dry ingredients and add your oil, milk, and egg. Stir just until the mixture comes together and there are only a few lumps remaining.
4. Pour the batter into the prepared pan and bake for 12-14 minutes until a toothpick inserted into the center comes out clean. Cut into pieces of the desired size.

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