

Black Bean Chili (Burmese Style)

Number of students: 75

Onions, finely diced 4 cups
Garlic, finely chopped ½ cup
Canola oil ½ cup

Chili powder 1 1/3 cup
Cumin powder ½ cup
Salt 5 Tbsp
Black pepper 2 Tbsp
Red Chili Flakes 1 Tbsp

DICED tomatoes 1 large can
Frozen corn 5 lbs
Black beans 4 large cans

Prep the day before: Chop the onions and the garlic. Store in the walk-in refrigerator. Measure out the corn and place in the walk-in to thaw overnight.

Cooking instructions for the largest batch:

1. Divide the oil between *the two large #2 pots*. Divide the onions and the garlic between the pots and cook stirring often until they soften but not brown. Add the spices splitting them evenly, stir, and cook for a few more minutes.
2. While the onions are cooking, open the tomato and bean cans. Drain the beans, reserving all the liquid.
3. When the onions-garlic-spice mixture is cooked, add the tomatoes, the corn and the beans, and stir. Add just enough of the reserved bean liquid to give the chili the right consistency. Please do not make the chili watery or “soupy.”
4. Cook on medium-high heat, **stirring and scraping the bottom frequently (every 2 or 3 minutes)** until the chili starts to simmer; then lower the heat and continue simmering until it's time to serve it. Please continue to stir often to prevent burning.

De-stemmed, washed and chopped cilantro for garnish (6 bunches)