Whitey’s Chili combines carefully selected meats, beans, fresh tomatoes, onions, celery, green peppers and a select blend of herbs and spices to provide a consistent, high quality gourmet chili. Whitey’s is a frozen chili that can be served not only as a meal, but also can be combined with your fresh ingredients to create signature dishes that taste terrific and appear labor intensive, but are not.

Features & Benefits

- Meat is the #1 Ingredient
- Labor-Saving Convenience
- Microwave or Boil-in-Bag
- Multiple Menu Applications
- All beef chilies are Gluten Free
- Premium Ingredients
- Heat and Serve
- Fully Cooked
- Easy Base for Signature Recipes

Heating Instructions

Whitey’s Chili can be tempered overnight in a refrigerator or kept frozen.

Boil-in-Bag: Place in boiling water and heat for 30 to 40 minutes or until hot.

Microwave Oven: Microwave on high for 20 to 30 minutes or until hot, rotating as needed.

Stovetop Kettle: Heat rapidly to 165° F. Let stand briefly. Serve or hold at 155° F.

Whitey’s Chili Information Guide

<table>
<thead>
<tr>
<th>Description</th>
<th>Code</th>
<th>Pack</th>
<th>EA* (oz)</th>
<th>Qty Per Case*</th>
<th>Net WT</th>
<th>Gross WT</th>
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<td>48359</td>
<td>4/5# Bags</td>
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<td>4</td>
<td>20.00</td>
<td>22.00</td>
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*Approximate Piece or Portion Size
Beef Chili Recipes
Whitey's beef chili on the top

Chili in a Bread Bowl
Use a hollowed-out bread bowl or cornbread as a bowl for chili. Dinner rolls can be used to make "mini chili sliders." Use desired toppings.

Chili Burger
Top burger with chili, then chopped onion and cheese.

Chili Cheese Fries
Top french fries with chili and shredded or "pump" cheese.

Coney Dog
Put chili in a blender with a small amount of ketchup. Top hot dog with chili, onions, and cheese.

Nachos
Top tortilla chips with chili, hot or mild peppers, olives, shredded lettuce, chopped tomatoes, cheese and sour cream.

Pizza
Top par-baked pizza crust with chili and cheese. Bake until cheese is melted. Frost with sour cream and top with chopped tomatoes and shredded lettuce. Finish with a sprinkling of crushed tortilla chips.

Stuffed Baked Potato, Sweet Potato or Potato Skins
Top a baked potato, sweet potato or skins with chili. Or mound "mashers" in a circle and place chili in the middle. Garnish with cheese and sour cream. A sprinkle of smoked, crumbled bacon adds a nice touch. OPTIONAL: top with chopped scallions and queso fresco.

Taco Salad
Top shredded lettuce with chili, chopped onion, tomatoes and cheese. Add a special touch with olives and sliced avocado.

Cheddar Biscuits and Chili
Place cheddar biscuits on a plate, ladle chili on it, sprinkle with shredded Monterey Jack cheese, chopped scallions and a small amount of chopped cilantro. This dish may be served for breakfast.

Mix it up!

Beef Tortellini Soup
To a 5 lb bag of chili, add 1 lb of cheese tortellini, a 28 oz can of chopped tomatoes, and beef broth or tomato juice to desired consistency.

Corn Bread Float
Place hot chili in a handled crock. Place a warm, circular corn bread on top. Garnish with cheese and cilantro.

Have Fun With The Glass
Layer hot chili with layers of corn chips, scallions, crackers, cheese, etc. in a shot glass or parfait glass. Make it picture perfect. Use more than one variety of chili for a "chili flight."

Chili and Soft Cheese Dip
Using processed cheese cut into 1/2 inch cubes or a can of "pump" cheese, stir into chili. Heat until cheese is melted. Now you have a great dip for tortilla chips!

Chili Cheese Dip
Add a can of diced, green chilies to 1 lb chili in a casserole dish. Cut an 8 oz package of cream cheese into cubes and place into chili. Heat at 350ºF until cheese melts. Stir. Top with 4 oz shredded taco cheese and bake until bubbly. Serve with tortilla chips.

Chili Cheese Mac
Mix 5 cups chili into a half pan of prepared macaroni and cheese.

Chili Burrito
Combine any flavor chili, rice, cheese, chopped tomatoes and shredded lettuce and roll inside a soft tortilla shell. Top with salsa.

Frito® Pic
Place Fritos® in a bowl (or use Frito® bag). Layer chili, cheese, onions and tomatoes with alternate layers of Fritos®.

Tamale De Chili (Steak Chili with Beans Tamale)
Make tamale dough with masa harina. Place Steak Chili with Beans in it with shredded cheddar and Monterey Jack cheese and enclose. Wrap in corn husk. Steam until hot.

Lasagna
Place a lasagna sheet on an oiled half pan. Layer chili, sliced scallions, chopped cilantro and cheddar cheese. Repeat the same ingredients up to 3-4 layers. Cover with foil and bake at 350ºF for about 30 minutes. Top with Pico De Gallo.

Omelet
Prepare eggs for omelet and cook in oiled pan. Place 1/4 to 1/2 cup of any flavor Whitey's Chili in the middle. Add shredded Monterey Jack cheese and fold over. Top with Pico De Gallo, sour cream and cilantro.

Jalapeno and Beef Chili Stuffed Anaheim Pepper
Combine 1/2 cup steamed rice, 1/2 cup Jalapeno Chili and 1/4 cup cheddar cheese. Stuff the mixture into a medium to large sized, fresh Anaheim chili pepper or green pepper. Lightly coat the pepper with canola oil, place in a pan standing up with a small amount of water to keep it moist. Cover with foil and bake at 350ºF for approximately 25 to 30 minutes.

Chicken Chili Recipe Ideas

Many of Whitey's Beef Chili recipe ideas can also be used with Whitey's Chicken Chili, Steak Chili and Jalapeño Beanless Beef Chili but here are a few more:

Chicken Gnocchi or Tortellini Soup
Add 16 oz chicken broth to a 5 lb bag of chili. Stir in pasta. Chopped tomatoes can be added.

Chicken Gumbo
Add fresh or frozen okra to chicken chili. Add chicken broth if desired.

Chicken Tortilla Soup
Add 16 oz chicken broth to a 5 lb bag of chicken chili. Top with shredded cheese, green onions and tortilla strips or add black beans for a southwestern flair!

Hot Dip
Add cream cheese and sour cream to hot chicken chili for a dip for vegetables or nachos.

Jambalaya
Add your favorite combination of ham, shrimp, and smoked or Cajun sausage to a 5 lb bag of chicken chili. Serve over rice.

Smokin Chicken Corn Chowder
Add about one 15 oz can each of corn and diced potatoes and 5 oz of smoked crumbled bacon to 5 lb of chicken chili. Stir in 1 cup of heavy cream.

Chicken Chili Enchilada
Mix equal parts of steamed rice, chili and cheddar cheese. Place mixture in a large corn tortilla and wrap. Place in a pan and cover with tomatillo sauce mixed with a bit of heavy cream. Cover with foil and bake at 350ºF for 20 to 25 minutes. Remove from oven and sprinkle with Monterey Jack cheese. Return to oven uncovered to melt cheese. Garnish with chopped scallions, jalapenos and sour cream.

Use your imagination!