



Thank you for being a loyal Cincinnati Chili Company customer. We appreciate your business and hope you enjoy making our Cincinnati chili recipe in your own kitchen!

Ingredients List

- Cincinnati Chili Company spice packet (20 oz)
- Lean ground beef up to 80/20 (10 lbs)
- Tomato paste (30 oz)
- Finely shredded cheddar cheese
- Bay Leaves (10 leaves)
- Red Wine Vinegar (10 tsp)
- Beans (optional)
- Onions (optional)

Preparation Instructions – Makes 10 Quarts (40-50 Servings)

1. Add eight (8) quarts of cold filtered water into a 20 quart stock pot.
2. Add ground beef and use a fork to stir and remove any lumps.
3. Combine tomato paste, spice packet, red wine vinegar and bay leaves and mix thoroughly.
4. Cook on high heat and continue to stir until the mixture starts to boil.
5. Set temperature to medium and continue cooking at a simmer.
6. Cook for 90-120 minutes or until the sauce has thickened to the desired consistency.
7. Remove from heat, remove bay leaves and let cool – for best results chill overnight.
8. Reheat and serve over spaghetti or on a hot dog.

- | | |
|--------|--|
| 2-Way | Spaghetti topped with Cincinnati Chili Company chili. |
| 3-Way | Spaghetti topped with Cincinnati Chili Company chili and shredded cheddar cheese. |
| 4-Way | 3-Way + onions or beans. |
| 5-Way | 3-Way + onions and beans. |
| Coneys | Hot dog on bun with line of mustard, topped with chili, chopped onions and cheese. |

Sincerely,

Bryan Fangman, Bill Kirk and Jim Young
Founders/Co-Owners
Cincinnati Chili Company, LLC

151 E. Washington Street, Unit 200, Orlando, FL 32801

(407) 745-1130

info@cincinnati-chili-company.com

cincinnati-chili-company.com

