

YOUR CUSTOMERS ARE GETTING CHILI.



BLOUNT'S CHILI VARIETIES

Pack / Size: 4/4lb bags



#75032

**Uncle Teddy's
Chunky Beef Chili**
Gluten Free



#7546

Turkey Chili
Gluten Free
Dairy Free



#75032

**Organic
Vegetarian Chili**
Gluten Free - Vegan
Low Fat - Halal



#75042

Beef Chili
Gluten Free

CHECK OUT THESE 3 WAYS TO USE CHILI - BEYOND THE BOWL

NACHO FRIES

This is another great example of how you can take items you already serve, and make it the next fan-favorite.

Just top crispy french fries with the chili of your choice, shredded cheese, sour cream and fresh chives.

We recommend our beef chili, starring ground Angus and Sirloin beef, red and green bell peppers and pinto beans simmered in a rich, chunky tomato sauce with a small kick of heat.

TRY OFFERING AS A CATERING OPTION FOR FOOTBALL GAMES/PARTIES!



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CHILI MAC & CHEESE

It's as simple as mixing Blount's Mac & Cheese with the chili of your choice. We recommend Uncle Teddy's Chunky Beef chili for this dish, featuring large chunks of tender beef, kidney and black beans and red, yellow and green bell peppers, simmered in a flavorful blend of tomatoes and spices. This chili combined with creamy, cheesy mac & cheese is a show-stopper for the whole family.

CHECK OUT BLOUNT'S MAC & CHEESE VARIETIES

VEGETARIAN CHILI-LOADED BAKED POTATOES

Two football-watching favorites collide! This works for potato skins too! **Just top baked potatoes with chili of your choice, shredded cheese, sour cream and fresh chives.** We recommend our Organic Vegetarian Chili, starring a medley of beans and select vegetables simmered in a savory vegetable stock with traditional chili spices, keeping this dish vegetarian and simply delicious.

COMING SOON FROM BLOUNT'S TEST KITCHEN:
Plant-Based Chili featuring "UNCUT" plant protein



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STILL HUNGRY?

Try These: Vegetarian Chili Stuffed Peppers • Chili Tots
Chili Cornbread Bake • Chili Stuffed Corn Muffins
Chili Topped Cornbread Waffles • Old Fashioned Chili Dogs

FEEL INSPIRED?

Share your creation with us!

Send pictures / recipes to marketing@blountfinefoods.com