Nacho Cheese Sauce



PRODUCT DESCRIPTION

Made with flavorful cheddar cheese, this thick and creamy sauce has a zesty bite and is filled with spicy jalapeno peppers, tomato and chunks of green chiles.

Dilgard Item # 86430

Vendor Item # 96962

INGREDIENTS

WATER, CHEDDAR CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES), SOYBEAN OIL, MODIFIED FOOD STARCH, GREEN CHILE PEPPERS, JALAPENO PEPPERS, AND LESS THAN 2% OF CORNSTARCH, TOMATO PASTE, SODIUM PHOSPHATE, SALT, DATEM, MONO- AND DIGLYCERIDES, YELLOW 5, YELLOW 6. CONTAINS MILK INGREDIENTS.

Storage/Shelf Life

540 days @ 43°F to 86°F

Packaging Qty

6, #10

Piece Count

Approximately 288 servings per container

Product Benefits

Requires virtually no labor - simply heat and serve. Crafted with the finest ingredients, our products deliver the superior quality that allows them to hold for up to 8 hours. Our cooked before canning process allows us to use a high percentage of cheese with no scorching. Que Bueno has always been trusted for its quality and value, which is why it continues to be the #1 name in cheese sauce. O g Trans Fat per serving. Made with real cheddar cheese with no artificial flavors.

Preparation

STOVETOP: Heat contents of #10 can in heavy saucepan, stirring frequently, over medium heat until center of product is 160°F. STEAM JACKETED KETTLE: Heat contents of #10 can, stirring frequently until center of product is 160°F. PRESSURE OR CONVECTION STEAMER: Place contents of #10 can in half steamtable pan, covered tightly with plastic wrap. Steam in pressure or convection steamer 15-20 minutes until center of product is 160°F. MICROWAVE OVEN: Microwave in microwave-safe container, covered with plastic wrap and vented. Stir once during heating. Heat until center of product is 160°F. 600-700 WATT OVEN: Heat 1 cup 2 1/2 - 3 minutes; 1 quart 6 - 7 minutes. 1000 WATT OVEN: Heat 1 cup 1 1/2 - 2 minutes; 1 quart 5 - 6 minutes. Note: Microwave ovens vary, adjust time accordingly. CHEESE PUMP: Follow manufacturer's instructions on cheese pump or fill canister with water up to mark. Remove label and lid from cheese sauce can. Place can into canister. Place pump over cheese sauce to cover. Heat until center of product is 160°F. Adjust setting to maintain 160°F. Store remaining unheated portions in tightly sealed plastic container and refrigerate. Thaw under refrigeration.

Serving Suggestions:

Serve over tortilla chips. Prepare traditional nachos or for loaded nachos, add ground beef or pulled chicken, diced tomatoes, onions, jalapenos and sliced black olives. Pour over grilled chicken as a zesty cheese sauce. Incorporate into fillings for burritos, enchiladas, and soft tacos. Use as a spicy Philly cheese steak sandwich topping.

