

# Nacho Cheese Sauce

Meat/Meat Alternate

Sauces, Gravies, and Seasoning Mixes

G-04

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Instant nonfat dry milk, reconstituted		3 cups		1 qt 2 cups	1. Combine milk, cheese, margarine or butter, and seasonings (optional). Stir over medium heat until cheese is melted and mixture is smooth, approximately 15 minutes.
Cheese blend of American and skim milk cheeses, shredded	3 lb 6 oz	3 qt 1 ½ cups	6 lb 12 oz	1 gal 2 ¾ qt	
Margarine or butter	4 oz	½ cup	8 oz	1 cup	
†Seasonings (optional) Chili powder Ground cumin Paprika Onion powder		2 Tbsp 1 Tbsp 1 ½ tsp 1 ½ tsp 1 ½ tsp		¼ cup 3 Tbsp 1 Tbsp 1 Tbsp	2. Add green chili peppers (optional). Stir to combine.  3. To maintain smooth consistency, serve immediately or keep warm.  (If sauce becomes too thick, add a small amount of milk, as needed, stirring well after each addition.)  4. Portion 1 ½ oz ladle (3 Tbsp).  CCP: Hold for hot service at 135° F or higher.
Canned green chili peppers, chopped (optional)	2 oz	¼ cup	4 oz	½ cup	

## Comments:

†Mexican Seasoning Mix (see G-01A, Sauces, Gravies, and Seasoning Mixes) may be used to replace these ingredients. For 50 servings, use ¼ cup 1 ½ tsp Mexican Seasoning Mix. For 100 servings, use ½ cup 1 Tbsp Mexican Seasoning Mix.

SERVING:	YIELD:	VOLUME:
3 Tbsp (1 ½ oz ladle) provides 1 oz equivalent meat/meat alternate.	<b>50 Servings:</b> about 4 lb 8 oz	<b>50 Servings:</b> about 2 quarts 1 ½ cups
	<b>100 Servings:</b> about 9 lb	<b>100 Servings:</b> about 1 gallon 3 cups

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Tested 2004

Special Tip:

Serve over taco shell pieces, baked potato, broccoli, cauliflower, or other vegetables.

Nutrients Per Serving					
Calories	99	Saturated Fat	3.63 g	Iron	0.19 mg
Protein	8.21 g	Cholesterol	16 mg	Calcium	239 mg
Carbohydrate	3.30 g	Vitamin A	512 IU	Sodium	476 mg
Total Fat	6.26 g	Vitamin C	0.4 mg	Dietary Fiber	0.1 g