

Beer Cheese Veggies with Potato Chip Crumble

A delightful array of vegetables blended with a rich beer cheese sauce with flavors of thyme and cayenne. This vegetable side dish is baked until bubbly with a kettle style potato chip topping.



BEER CHEESE VEGGIES WITH POTATO CHIP CRUMBLE



DIRECTIONS:



YIELD: 8 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
NORPAC	1 ½ lbs.	Flav-R-Pac Normandy Blend	2.64	3037	
Land O Lakes	2 cups	Extra Melt Sauce, White	2.88	39050	
	½ cup	Light Beer	.50		
Ventura Foods	1 Tbsp.	Sauce Craft Cayenne Pepper Sauce	.04	22773SCR	
	2 tsp.	Fresh Thyme Leaves, Chopped	.03		
	6 oz.	Kettle Style Chips, Crumbled	2.00		

Directions for the Operator:

1. Steam the frozen vegetables in a steamer for 10 minutes. While the vegetables are steaming, combine the Extra Melt Sauce with the light beer in a double boiler. Stir while heating. Add the cayenne pepper sauce (add more if you desire it to be more spicy) and chopped thyme.
2. When the vegetables are done, make sure they are drained of any water. Combine the vegetables into the cheese sauce and mix well.
3. Spray a half pan and pour cheesy vegetables into pan. Cool completely. Crumble chips and package to go.

Directions for the Consumer:

1. Top the vegetables with crumbled chips and bake at 350° for 15-20 minutes or until the sauce is bubbly and the chip crumble is golden.

FOOD COST CALCULATOR

Menu Price \$	\$20.25
Total Cost \$	\$8.09
Cost Margin %	40%
Net Profit \$	\$12.16

*Approximate ingredient costs & gross profit



Recipe Created by:

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