

South of the Border Snack Time

Feed a crowd with this amazing South of the Border snack set. Creamy queso and chunky green salsa are begging for the crisp salted tortilla chips to dip with. A savory beef chili with beans is topped with delicate shredded cheese and served with tender cornbread loaves with creamery butter. Dig in.

Farmer-Owned
LAND O LAKES
FOODSERVICE

Whitey's

Tyson
FOODSERVICE

Rosarita

Chef Pierre

SunGlow

WAYPOINT

culinary connection
turning insights into fresh ideas in foodservice



SOUTH OF THE BORDER SNACK TIME



DIRECTIONS:



YIELD: 10 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Land O Lakes	30 oz.	Queso Bravo Yellow	5.40	48192	
Ajinomoto	40 oz.	Whitey's Beef Chili with Beans	7.20	48359	
Tyson Foods	20 oz.	Mexican Original Yellow Quarter Cut Corn Chips (frozen/shelf stable)	1.60	10192860621	
Conagra Foodservice	10 oz.	Rosarita Green Chunky Salsa	.80	4430010688	
Land O Lakes	5 oz.	Extra Melt White, Shredded	1.05	48154	
Sara Lee Frozen Bakery	10 each	Chef Pierre Mini Cornbread Loaves IW	4.00	8863	
Ventura Foods	20 each	SunGlow 5g. Cup	.60	16836-SNG	

Direction for the Operator:

1. In a bowl over a double boiler, add the queso and stir while heating over medium high heat.
2. In a separate saucepan, add the chili and heat over medium heat while stirring occasionally until hot all the way through.
3. Package up the tortilla chips, the salsa, the shredded cheese, mini cornbread loaves and butter.

Directions for the Consumer:

1. To serve, place the queso and the chili in separate chafing dishes, surrounded by the tortilla chips, the salsa, a bowl of shredded cheese and the cornbread with the SunGlow cups.

FOOD COST CALCULATOR

Menu Price \$	\$62.00
Total Cost \$	\$20.65
Cost Margin %	33%
Net Profit \$	\$41.35

*Approximate ingredient costs & gross profit



Recipe Created by:

Waypoint Corporate Chefs