

Nacho Cheese Sauce

Meal Components: Meat / Meat Alternate

Sauces, Condiments & Dressings, G-04

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Instant nonfat dry milk, reconstituted		3 cups		1 qt 2 cups	<ol style="list-style-type: none"> Combine milk, cheese, margarine, and seasonings (optional). Stir over medium heat until cheese is melted and mixture is smooth, approximately 15 minutes. Add green chili peppers (optional). Stir to
Cheese blend of American and skim milk cheeses, shredded	3 lb 6 oz	3 qt 1 1/2 cups	6 lb 12 oz	1 gal 2 3/4 qt	
Trans fat-free margarine	4 oz	1/2 cup	8 oz	1 cup	
Chili powder		2 Tbsp		1/4 cup	
Ground cumin		1 Tbsp 1 1/2 tsp		3 Tbsp	
Paprika		1 1/2 tsp		1 Tbsp	
Onion powder		1 1/2 tsp		1 Tbsp	
Canned green chili peppers,	2 oz	1/4 cup	4 oz	1/2 cup	

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.

Notes

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.

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

Updated July 2014. Restandardization in progress. A new nutrient analysis will be coming.

Serving	Yield	Volume
3 Tbsp (1 1/2 oz ladle) provides 1 oz equivalent meat alternate.	<p>50 Servings: about 4 lb 8 oz</p> <p>100 Servings: about 9 lb</p>	<p>50 Servings: about 2 quarts 1 ½ cups</p> <p>100 Servings: about 1 gallon 3 cups</p>