

Lebanon Bologna Nachos

Yields: 4-6 servings

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**American Culinary Federation
Harrisburg Chapter**

Beer Cheese Sauce

¼ cup butter

¼ cup all-purpose flour

½ tsp. garlic powder

½ tsp. onion powder

⅛ tsp. cayenne pepper

1 cup milk

2/3 cup beer (*Dark Beers, stouts and malts, will produce deep and bitter flavor. Light Beers, ales and IPAs, will give a lighter kind of flavor.*)

1 cup shredded sharp cheddar cheese

1 cup shredded mozzarella cheese

½ cup shredded gruyere or Swiss cheese

2 tsp. spicy brown mustard

Instructions:

Melt butter, flour, onion powder, garlic powder and cayenne pepper over medium heat in a saucepan. Cook 1 minute. Stir in beer and milk a bit at a time whisking until smooth after each addition. Continue cooking over medium heat until thick and bubbly. Reduce heat to low, add cheeses and stir just until melted and smooth. Do not overheat the cheese or it can become grainy in texture.

Note: For a smooth sauce, shred the cheese yourself, pre-shredded cheeses can have additives that keep them from melting smoothly.

Nachos

2 c. small, diced Lebanon Bologna

16 oz. nacho chips

1/2 cup sour cream

1/3 cup sliced olives

1/2 cup fresh salsa

1/4 cup sliced or pickled jalapenos

1/4 cup diced red onion

1/4 cup sliced green onion

Instructions:

Preheat oven to 350°F.

Spread chips out onto a baking sheet (or other desired oven-safe baking dish). Sprinkle 2 cups of small, diced Lebanon Bologna over the chips. Bake in the preheated oven for 5 to 7 minutes, until chips are crispy, and bologna is heated through. Remove from heat and add beer cheese sauce and additional toppings as desired. Serve warm.

Food Requisition

Beer Cheese Sauce: (@20-22 oz, Req x6: 5x for samples, 1x demo set up)

Nachos: (@20 samples, Req x6: 5x for samples, 1x demo set up)

½ gal. milk

1# butter

3# shredded sharp cheddar cheese

3# shredded mozzarella cheese

2# gruyere

5# sour cream

1# AP flour

1 T. garlic powder

1 T. onion powder

1 tsp. cayenne pepper

4 oz. spicy brown mustard

6# nacho chips

#10 can sliced olives

1 sm jar pickled jalapenos (*1 gallon to split with chili demo and garnish*)

3# fresh salsa

8 jalapenos

2# red onion

2# green onion

You have:

Lebanon Bologna, Beer, Nacho boats for samples