

CHEESE SAUCES

Nacho Cornbread



BAY VALLEY
F O O D S

Nacho Cornbread

64 2" x 3" Servings

INGREDIENTS:

Add-water-only cornbread mix

Water

Thank You Brand Nacho Cheese Sauce

Minced jalapeño peppers

Chopped pimento peppers, drained

AMTS:

5 lb.

Half amount specified in
mfg'r's recipe

Same amount as water

1/2 cup

1/2 cup

PROCEDURE:

Mix all ingredients together. Do not
overmix. Spread onto well-greased full
sheetpan.

Bake according to package directions.
This will usually be 400°- 425° (325° - 350°
convection), until golden and firm, and
the time will vary from 12 - 25 minutes,
depending on mix and oven.

NUTRITION

Per serving:

160 calories

2 g protein

26 g carbohydrate

0 g fiber

5 g fat

1.5 g saturated fat

11 mg cholesterol

422 mg sodium

CHEF'S TIP:

- Depending on the mix, the amount of liquid to be added will vary from 6 cups/sheetpan yield to 8 cups.
Read the directions carefully! In this recipe Nacho Cheese Sauce replaces half of the water.



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