

**NACHOS**

Yield 100

Portion 1-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
403 cal	28 g	14 g	27 g	47 mg	1259 mg	379 mg

**Ingredient**

PEPPERS,JALAPENOS,CANNED,CHOPPED  
 WATER  
 RESERVED LIQUID  
 CHEESE,AMERICAN,SHREDDED  
 CHIPS,TORTILLA

**Weight**

9-1/2 lbs  
 1-5/8 lbs  
 3-2/3 lbs  
 11 lbs  
 9 lbs

**Measure**

1 gal 3-7/8 qts  
 3 cup  
 1 qts 3 cup  
 2 gal 3 qts

**Issue****Method**

- 1 Drain peppers. Reserve liquid from peppers. Coarsely chop peppers. Set aside for use in Step 6.
- 2 Combine water and reserved jalapeno liquid in steam-jacketed kettle or stock pot. Bring to a simmer. DO NOT BOIL.
- 3 Add cheese to hot mixture; stir constantly until melted, about 3 to 4 minutes, or until smooth and creamy. DO NOT BOIL.
- 4 Remove from heat; keep warm. CCP: Hold for service at 140 F. or higher.
- 5 Pour 2 ounces sauce over about 20 tortilla chips.
- 6 Sprinkle 2 teaspoons jalapeno peppers over each portion.

**Notes**

- 1 In Step 3, DO NOT use cheddar cheese. It will not produce an acceptable product.
- 2 In Step 3, cheese, when combined with jalapeno liquid, begins to curdle at temperatures above 170 F. to 180 F.