



Down South Nachos

INGREDIENTS

- 8 ea. Lamb Weston® Sweet Battered Corn Nuggets (30472)
- 8 ea. Lamb Weston® Spicy Battered Onion Petals (30408)
- 4 oz. sweet cream sauce (recipe follows)
- 1/4 cup thick cut smoked peppered bacon, cooked, rough chop
- 1/4 cup chopped chives

Sweet Cream Sauce (makes 9 oz.)

- 1 Tbsp. roux
- 1 cup heavy cream
- 2 Tbsp. sugar
- 1 tsp. fresh chopped garlic
- Salt and pepper to taste

DIRECTIONS

<div>Sweet Cream Sauce</div>

1. Cook roux and slowly add cream to roux over medium heat, stirring constantly until thickened.
2. Add sugar, garlic, salt and pepper to sauce and simmer for five minutes.
3. Hold the cheese sauce warm for service.

<div>Plate Assembly</div>

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1. Prepare Corn Nuggets and Onion Petals according to package directions.
2. Place hot and crispy Corn Nuggets and Onion Petals in a bowl with bacon pieces, toss gently.
3. Place mixture into serving cup and drizzle with warm sweet cream sauce and chives.

Yield

2 portions