



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

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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