



PAPER & FOOD SERVICE, INC.

Hot Asiago Cheese Dip

Ingredients **Yield: 10 Servings**

- 1 oz. Jalapeno Pepper, small dice
- 4 oz. Sun-dried tomatoes, julienne
- 1 1/2 c. Mayonnaise
- 1 1/2 c. Sour Cream
- 1 c. Asiago cheese, shredded
- 1/2 c. Onion, green, sliced
- 1/2 c. Mushrooms, sliced
- 1/2 c. Cheddar cheese, shredded
- 1 ea. Sourdough boule bread

Preparation Instructions:

1. In a food processor add the Jalapeno pepper, mayonnaise, sour cream, green onion, and mushrooms. Blend well at low speed.
2. Remove ingredients from food processor and place in mixing bowl. Add tomatoes, and cheeses and fold by hand for about 1 minute.
3. When ready to serve heat cheese mixture in microwave oven. Remove and add mixture to hollowed out boule bread. Place on sizzler plate and put into oven until it starts to brown lightly. Serve immediately.

Ingredients		Maines Product Code #	Amount	Ingredient Cost
Jalapeno Pepper	Fresh	O97574	1 oz.	\$0.06
Sun-dried tomatoes	Roland	225010	4 oz.	\$0.96
Mayonnaise	Culinary Secrets	300063	1 1/2 c.	\$0.84
Sour Cream	Crowley	O30745	1 1/2 c.	\$0.96
Asiago cheese	Great Lakes	O14019	1 c.	\$2.06
Onion, green	Markon	O97471	1/2 c.	\$0.48
Mushrooms	Nitas	O97448	1/2 c.	\$0.64
Cheddar cheese	Great Lakes	O14222	1/2 c.	\$0.84
Sourdough boule bread	Bakery DeFrance	171250	1 ea.	\$9.70

Recipe Cost	\$16.54
Portion Cost	\$1.66

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$5.95	\$1.66	\$4.29	27.90%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$6.95	\$1.66	\$5.29	23.88%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$7.95	\$1.66	\$6.29	20.88%