



DOUBLE CHEESE BEER NACHOS

GOLF CLUB OF OKLAHOMA

20400 E 141st St S
Broken Arrow, OK 74014



CREATED BY

Tyler Whitson

INGREDIENTS

1 lb	JTM Beer Cheese
9g	Methylcellulose
1 can	Local IPA (what we have going in the bar at the time)
2 lb	Melting Block Cheese
1 cup	Snyders Buffalo Pretzel Pieces
pinch	Smoked Sea Salt Flakes

DESCRIPTION

Beer cheese chips, covered with local IPA beer cheese, pretzel croutons, and smoked sea salt flakes

INSTRUCTIONS

1. Melt the cheese to 135°F, to hot and the cellulose what form a correct structure.
2. Add the methylcellulose
3. Spread on a silpat, you are looking for 7-8 centimeters thick.
4. place in a dehydrator at 157°F for 8-10 hours
5. Once done, cool for 1 hour, break into "chip" shaped pieces
6. Melt cheese in double boiler, add beer, mix
7. To plate, chips, cheese, pretzel, salt, simply easy bar food.

J.T.M. Food Group

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