

Tex-Mex Chili Cheese Supreme

Servings: 48

Ingredients:

2 cans (36 ounces each) kidney beans
4 1/2 pounds Wisconsin Ricotta Cheese
1 1/2 pounds Wisconsin Monterey Jack Cheese, grated
6 cans (4 ounces each) green chiles, drained
4 bunches scallions, chopped
1 dozen eggs, beaten
2 ounces vegetable oil
4 green peppers, chopped
6 garlic cloves, chopped
1 can (36 ounces) tomatoes, diced
18 ounces tomato sauce
2 ounces chili powder
2 packages (12 ounces each) nacho chips
3/4 pound Wisconsin Sharp Cheddar Cheese, grated

Cooking Directions:

Drain and rinse beans; set aside.

Combine next 5 ingredients; mix and set aside.

Heat oil; sauté peppers and garlic until tender. Mix with drained kidney beans. Combine next 3 ingredients. Bring to a boil, then simmer uncovered for 15 minutes. Combine mixture with beans.

Grease 2 stainless steel 12x20x2 1/2 inch pans. Spread 1/4 of cheese mixture in each pan. Spread 1/4 of chips over cheese; spread 1/4 of bean mixture over chips; repeat layers four times.

Cover; bake at 350° F for 30 to 40 minutes. Remove cover, sprinkle top with grated Cheddar cheese; bake 10 to 15 minutes longer.

Suggestions: Let stand for a few minutes after baking; garnish with jalapeño peppers and a dollop of Sour Cream and chives.



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