



Recipes

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Swiss Cheese Ale Sauce

Serves 1

Ingredients:

2 tsp. Shallots , minced
1 Tbsp. Baby Bella Mushroom , minced
1 Tbsp. Onion , minced
1 cup Pale Ale
1 cup Heavy Cream
2/3 cup Swiss Cheese , shredded
1/4 tsp. Horseradish

Directions:

1. Heat shallots, mushrooms, onions and horseradish in saucepan over medium heat.
2. Add pale ale and simmer until liquid is reduced by 75%.
3. Gradually whisk in heavy cream and bring back up to a simmer.
4. Shut off heat and whisk in Swiss cheese.
5. Serve warm with cheese steak nachos