



# CHEDDAR ALE BREAD BOWL

<b>Serving Size</b>	1 SHAREABLE BOWL (6 SERVINGS)		
<b>Recipe Yield</b>	24	SERVINGS (3 SHAREABLE BOWLS)	
<b>Ingredient</b>	<b>Supplier/Brand</b>	<b>Notes/Prep</b>	<b>Volume</b>
King's Hawaiian Original Round Bread		Cut into a shallow bowl	3.00 Each
Unsalted Butter		Melted	6.00 Tablespoons
Garlic Powder			3.00 Tablespoon
Italian Seasoning			3.00 Tablespoon
Kosher Salt			1.50 teaspoon
Cheddar Ale Sauce	Subrecipe		9.00 Cups
White Cheddar Cheese		Shredded	0.75 Cup
Chives		Minced	3.00 Tablespoon
Curly Fries	frozen product	Deep-fried, fully cooked	12.00 Cups
Buffalo Wings	prepared product	Cooked to package instructions	36.00 Pieces

**Items needed: including equipment, smallwares, etc**

Oven  
Stove

**Procedure: including prep, cooking, assembly, finishing**

- 1) Preheat oven to 425°F.
- 2) On a parchment-lined baking sheet, place King's Hawaiian Original Round Bread Bowls top on sheet. Brush all bread surfaces with melted butter and evenly sprinkle garlic powder and Italian seasoning, and kosher salt.
- 3) Toast bread in oven for 5-7 minutes until white part of the bread is golden toasted. Remove from oven and let slightly cool for 5 minutes.
- 4) Ladle 3 CUPS hot cheddar ale sauce into bowl and top with 1/4 CUP shredded white cheddar cheese and 1 TBSP. minced chives.
- 5) Serve cheddar ale bread bowl while hot with 4 CUPS curly fries, 12 buffalo wings, or other items for dipping into cheddar ale sauce.

**Notes :**

**Cheddar ale sauce can also be bought premade.**



# (CHEDDAR ALE BREAD BOWL)

## SUB: CHEDDAR ALE SAUCE

<b>Serving Size</b>	3 cups per bread bowl (about 1/2 c. per person)			
<b>Recipe Yield</b>	24	SERVINGS		
<b>Ingredient</b>	<b>Supplier/Brand</b>	<b>Notes/Prep</b>	<b>Volume</b>	<b>Volume Unit</b>
Unsalted Butter			9.00	Tablespoons
All-purpose Flour			0.75	Cup
Kolsch Ale			3.75	Cups
Heavy Cream			1.50	Cup
Dijon Mustard			3.00	teaspoon
Onion Powder			3.00	teaspoon
Garlic Powder			1.50	teaspoon
Cayenne Pepper			0.75	teaspoon
Sharp Cheddar Cheese		Grated	12.00	Cups
Kosher Salt			0.75	teaspoon

**Items needed: including equipment, smallwares, etc**

Stove

**Procedure: including prep, cooking, assembly, finishing**

- 1) In a medium pot on medium-high heat, melt butter. Stir in flour, and cook flour while continuously stirring for 1-2 minutes, making a roux.
- 2) Deglaze pot with Kolsch ale, and whisk in heavy cream, dijon mustard, onion powder, garlic powder, and cayenne pepper. Add shredded cheese and stir frequently until cheese is completely melted and smooth.
- 3) Whisk in salt, and serve sauce hot.

**Notes :**