



K.C. Burnt Ends BBQ Nachos

Prep time: Cook Time: Servings: 1

Regional North American, Combo/Fusion, Entrees, Appetizers/Sides/Snacks, Kids, Chips & Strips, FSR/QSR, Catering, Casual Dining, Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission® White Tortilla Strip Chips	53244	warmed	4 oz.
K.C. Cheesy Corn			1/2 cup
Baked Beans		prepared	1/2 cup
Brisket Burnt Ends		prepared	1/2 cup
KC-Style BBQ Sauce			2 Tbsp.
Colby Jack Cheese		shredded	1 cup
Sour Cream			2 Tbsp.
Pickled Red Onion		slices	As needed
Jalapeno Pepper		sliced	1 Tbsp.
Parsley		chopped	As needed



Instructions

1. Prepare K.C. Cheesy Corn sub-recipe.
2. Plate tortilla strips and top with K.C. Cheesy Corn, baked beans, brisket burnt ends, K.C.-style BBQ sauce, and a generous amount of shredded cheese.
3. Place in salamander or oven briefly to melt the cheese.
4. Top with remaining ingredients and serve!



K.C. Cheesy Corn

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Fresh Corn Cobs		corn cut from cob	8 Each
White Onion		diced, caramelized	1/4 cup
Bacon Strips		cooked, diced	2 Each
Cream Cheese		room temperature, diced	1/2 cup
Heavy Cream			1/2 cup
BBQ Seasoning		blend of choice	To Taste
Green Onion		sliced	2 Tbsp.
Colby Jack		shredded	1 cup

Instructions

1. Pre-heat oven to 400°F
2. In a 10-inch sauté pan, add fresh-cut corn, caramelized onion, diced bacon, cream cheese, and heavy cream. Cook on medium, stirring often until cream cheese is melted and all ingredients are mixed.
3. Season with BBQ seasoning blend as desired and mix in green onion and ½ cup of the shredded cheese.
4. Top with remaining ½ cup of shredded cheese and bake at 400°F until melty and golden bubbly on top, approximately 5-10 minutes.

