ROASTED RED PEPPER SMOKED GOUDA MAYO

- 1/2 cup Smoked Gouda cheese shredded
- 4 lb bag Campbell's® Reserve Roasted Red Pepper & Smoked Gouda Bisque
- 1 1/2 cup Mayonnaise
- 1/8 tsp Kosher salt
- 1/4 tsp Ground black pepper

- 1. Preheat oven to 325°F. Place shredded cheese on a parchment paper lined baking sheet tray. Toast until golden brown and crispy, about 15 minutes. Mix often. Reserve.
- 2. In large saucepot, heat Campbell's® Reserve Roasted Red Pepper & Gouda Soup until reduced by 1/3 (7-1/2 cups to 2-1/2 cups). Heat to a minimum internal temperature of 165°F for 1 minute.
- 3. In large mixing bowl, combine mayo, reduced soup, crispy cheese, salt and pepper. Cool completely. Cool to 70°F within 2 hours and to 41°F within an additional 4 hours. Hold for cold service at 41°F until needed.

TO SERVE

Ingredients

4. Portion 2 Tbsp into condiment cup. Serve immediately.

ADDITIONAL INFORMATION

1 1/2 cup Mayonnaise, 1/2 cup Smoked Gouda cheese shredded, 1/4

tsp Ground black pepper, 1/8 tsp Kosher salt, 4 lb bag Campbell's®

Reserve Roasted Red Pepper & Smoked Gouda Bisque

Cuisine <u>American</u>

Category <u>Sandwiches</u>, <u>Sauces</u>, <u>Vegetarian</u>

Serving Size 210