

## 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

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

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 1/2 cup Mayonnaise</a> , <a href="#">1/2 cup Smoked Gouda cheese shredded</a> , <a href="#">1/4 tsp Ground black pepper</a> , <a href="#">1/8 tsp Kosher salt</a> , <a href="#">4 lb bag Campbell's® Reserve Roasted Red Pepper &amp; Smoked Gouda Bisque</a>
<b>Cuisine</b>	<a href="#">American</a>
<b>Category</b>	<a href="#">Sandwiches</a> , <a href="#">Sauces</a> , <a href="#">Vegetarian</a>
<b>Serving Size</b>	210