



THE WISCONSIN DIP

Chef—*Thomas Guay*
THE SAGAMORE, BOLTON LANDING, NY

Yield: 12 servings

Portion: 1 sandwich / 1/2 cup dip

INGREDIENTS	WEIGHT	MEASURE	METHOD
Honey wheat wraps (8-10 inch)		12	<p>1. On a clean, flat surface, lay out wraps. Spread front half of each wrap with 2½ Tbsp. of horseradish cream cheese. Top with 1/2 cup sautéed onion mixture. Lay 1/2 cup chicken slices over onions and top with 2½ Tbsp. pepper strips. Roll up tightly and wrap in plastic food wrap. Keep refrigerated until ready to serve.</p> <p>2. To serve: Remove plastic food wrap. Cut each sandwich into 2 parts, securing with food picks. Serve on a sandwich plate with a 1/2 cup ramekin of hot Wisconsin Cheddar Dip.</p>
Horseradish cream cheese	13 oz.	2 cups	
Prepared three-onion sauté (red, yellow and scallion)		1 qt.	
Honey-thyme roasted chicken slices (or any roast chicken)	3 lb.	1½ qt.	
Roasted red bell peppers, cut in strips	10 oz.	2 cups	
<i>Wisconsin Cheddar Dip*</i>		1 qt.	

*WISCONSIN CHEDDAR DIP

White wine		1 cup	<p>1. In a saucepan, heat wine, stock, garlic, thyme and shallot to a boil and reduce by half. Remove garlic, thyme and shallot. Add heavy cream, bring to a boil, reduce heat and continue simmering 20 minutes. Stir in grated Wisconsin Cheddar. Stir until smooth and cheese is melted. Adjust seasonings with Worcestershire, Tabasco, and salt and pepper. Keep warm and use as directed.</p>
Chicken stock		1 cup	
Garlic cloves, peeled		2	
Thyme sprigs		3	
Shallot, split		2	
Heavy cream		1 qt.	
Wisconsin Cheddar cheese, grated		3 cups	
Worcestershire sauce		1 Tbsp.	
Tabasco red pepper sauce		1 tsp.	
Salt and ground black pepper		as needed	

<http://foodservice.wisdairy.com>

