

# How To Guide: DCG Concession Stand Favorites

Always wear gloves when handling food.

#### **Nachos**

Basic Nachos



- 1. Grab clear plastic nacho tray.
- 2. Fill large compartment with **tortilla chips**.
- 3. Fill small compartment with **nacho cheese**.

#### Super Nachos



- 1. Grab large cardboard boat.
- 2. Fill bottom with tortilla chips.
- 3. Add 2 scoops of taco meat.
- 4. Cover with nacho cheese.
- 5. Add lettuce only if requested.

(Alternate variation: pulled pork super nachos - swap out taco meat with pork.)

## **Walking Taco**



- 1. Turn bag of **Doritos** horizontally clip the corner with scissors and slice across the top.
- 2. Give chips a small crunch.
- 3. Add 1 scoop of taco meat.
- 4. Sprinkle with **shredded cheese**.
- 5. Sprinkle with lettuce.

## **Popcorn**



- Heat up the popcorn kettle wait for the light to turn green.
- Turn on the stirrer.
- Add ⅔ C oil.
- Add 2 C popcorn seeds.
- Add 2 teaspoons seasoning.
- Turn off the stirrer.
- Dump popcorn once popping has slowed.
- Turn off the kettle if not making another batch.
- Turn on warmer.
- Scoop popcorn into white paper sacks.

(Note: if making popcorn in Meadows, be sure fan is running to avoid setting off sprinklers)

# Hotdogs/Brats/Hamburgers/Cheeseburgers



- Keep meats warm in skillets with liquid. (Careful not to boil hotdogs!)
- Add **meat** to **bun**.
- Wrap bun in foil sheet.

#### Mac & Cheese

Basic Mac & Cheese



- Grab a small plastic bowl with lid.
- Spoon 1-2 scoops of mac & cheese into bowl. (Don't overfill or lid won't go on.)
- Put lid on bowl.

Pulled Pork Mac & Cheese



- Grab a large cardboard boat.
- Spoon 2 scoops of mac & cheese into the boat.
- Add 2 scoops of **pulled pork** on the top.