

# MFC ULTIMATE NACHOS

(SERVES 6-8)

*If you're looking to feed a crowd during the football game, these are the nachos you need to make. This recipe solves the debate of melted cheese vs. cheese sauce – it has both!*

## meat

- 1 lb ground beef or ½ lb ground beef and ½ lb ground pork
- 1 T chili powder
- 1 t smoked paprika
- 1 t cumin
- ¼ t cayenne pepper
- ½ t oregano
- ½ t salt
- ½ t fresh black pepper
- ½ C chicken broth or water
- 1 can refried beans

## queso dip

- 4 oz Monterey Jack cheese, shredded (can sub pepper jack for more spice)
- 5 oz cheddar cheese, shredded
- ½ T cornstarch
- 1 C evaporated milk
- ½ - 1 t hot sauce
- 2 T juice from a jar of pickled jalapenos

## assembly

- 16 oz bag of tortilla chips
- 2 C shredded cheddar cheese
- shredded lettuce
- 1 C favorite salsa
- pickled jalapenos to taste
- optional additional toppings: black olives, chopped onion, chopped tomato, sour cream, guacamole, sliced radishes, chopped cilantro

Heat oven to 350°F. Line a sheet pan with foil. Set aside.

Brown meat in skillet. Add spices and chicken broth or water. Mix well. Add a can of refried beans to meat and mix until combined. Taste, and adjust spices to your taste.

While the meat cooks, toss your shredded cheese with cornstarch in a medium pot. Pour in evaporated milk and heat over medium heat, stirring nearly constantly. When the cheese has melted, remove from heat and add hot sauce and pickle juice. You can add more of these to make the sauce hotter or have a sharper flavor.

Spoon meat and bean mixture evenly over chips. Spoon queso evenly over meat and chips. Cover with the shredded cheese. Bake in oven for 8-10 minutes until cheese is melted and even starts to brown a bit.

Serve with toppings of your choice, either on the side or layered on top of the nachos.