

Ultimate Nacho Bar

2 family size bags corn tortilla chips in 2 colors or different flavors, such as blue corn, red corn, yellow corn, lime flavored, chili flavored or black bean chips -- pick 2 favorites

First arrange a mixture of 2 varieties of corn chips on 2 very large platters or use full size cookie sheets. This is if you are going to make 2 platters with 2 different toppings.

Ground Beef Topping:

1 tablespoon extra-virgin olive oil
1 pound ground sirloin
2 cloves garlic, chopped
1 small onion, chopped
1 jalapeno pepper, seeded and chopped
1 teaspoon salt
1 1/2 teaspoons dark chili powder
1 1/2 ground cumin, half a palmful
2 teaspoons to 1 tablespoon cayenne pepper sauce, giving you medium to hot heat level

Heat a medium nonstick skillet over medium high heat. Add oil, garlic, onion and peppers to the pan and saute 2 minutes, then add meat and crumble with a wooden spoon. Season meat with salt, chili powder, cumin and cayenne pepper sauce. Cook meat for 5 minutes.

Cheese Sauce: (enough for one sheet pan)

2 tablespoons butter
2 tablespoons all-purpose flour
2 cups milk
3/4 pound pepper jack cheese, shredded, about 2 1/2 cups

In a medium sauce pot, melt butter and add flour to it. Cook flour and butter 1 to 2 minutes over moderate heat, then whisk in milk. When milk comes to a bubble, stir in cheese with a wooden spoon. Remove cheese sauce from the heat.

Chicken Tinga (Pulled Spicy Chicken)

Serves 8

1 tablespoon olive oil
1 1/2 pounds boneless, skinless chicken thighs
1 yellow onion, small dice
2 cloves garlic, roughly chopped
1 large tomatillo, husk removed, rinsed, and roughly chopped
1/2 teaspoon oregano
1/4 teaspoon ground cumin
One (14.5-ounce) can fire-roasted tomatoes
2 tablespoons roughly chopped chipotles plus 2 tablespoons adobo sauce
1/2 cup low-sodium chicken stock
1 bay leaf
Kosher salt

Directions

Heat oil in a Dutch oven or large pot over medium-high heat until shimmering. Add chicken thighs and cook until well browned, about 6 minutes. Flip thighs and continue to cook until the other side is lightly browned, about 3 minutes. Transfer chicken to a plate, leaving fat in the pan, and set aside.

Add onions and garlic to the same Dutch oven and cook, stirring occasionally, until onions have browned around the edges, about 5 minutes. Add tomatillo and cook until browned around the edges, about 4 minutes. Add oregano and cumin and cook until fragrant, about 30 seconds. Add tomatoes, chipotle, and adobo sauce and stir to combine. Remove from heat.

Transfer sauce to a blender and puree until smooth. Pour sauce back into pan, stir in chicken stock and bay leaf, and bring to a boil over medium heat. Nestle chicken thighs in sauce, reduce to a simmer, and cook until chicken is fully cooked and easily shredded, about 20-30 minutes. Transfer chicken to a plate and let sit until cool enough to handle. Remove sauce from heat and discard bay leaf.

Pull chicken meat into strips. Stir chicken into sauce and cook over medium heat until warmed through, about 3 minutes. Remove from heat and season with salt to taste.

Zesty Black Beans for Tacos

Ingredients

1 can of black beans (drained and rinsed)
½ cup of salsa
1 tablespoon of olive oil
3 cloves garlic (minced)
1 teaspoon cumin
½ teaspoon coriander
1 teaspoon salt

Directions

In a small pot over med-low heat drizzle olive oil and add garlic, cook for 1 minute or until fragrant. Add black beans and salsa and cook stirring frequently until the beans break down and liquid is absorbed for about 8-10 minutes. Add the cumin, coriander and salt. Taste and adjust seasoning to your liking. Serve as a side for tacos.

Guacamole

Makes about 2 cups

2 ripe avocados
1 medium onion, chopped fine
1 garlic clove, peeled and minced
4 tsp fresh lime juice, or more to taste
¼ tsp ground cumin
1 fresh jalapeno (or pickled) seeded and finely chopped
¼ cup fresh cilantro, rinsed and pat dry, finely chopped

Pit and mash the avocado in a medium bowl. Add the remaining ingredients and mix with a fork until well blended. Season with salt, pepper and/or hot sauce as desired.

Zesty Lime Crema

INGREDIENTS

- 8 oz. sour cream
- 1 lime
- ¼ tsp garlic powder
- ¼ tsp salt

INSTRUCTIONS

1. Zest the lime, then squeeze the juice into a small bowl.
2. Add about 1 tsp of the zest and 1 Tbsp of the juice to the sour cream, along with the garlic powder and salt. Stir to combine and use immediately, or refrigerate until ready to serve. Store the lime crema in the refrigerator for up to one week. Taste for seasoning and adjust to your taste.

BUILD YOUR NACHOS!!!

- **FIRST:** Layer your favorite topping atop the nacho chips
- **SECOND:** Top with Zesty Black Beans & Favorite Salsa/Pico de Gallo
- **THIRD:** Drizzle cheese sauce over the topping (if you are using shredded cheese, place the pan under the broiler for a minute or two until cheese is melted)
- **FOURTH:** Top with Guacamole & Drizzle with Lime Crema
- **NOW ENJOY WITH A COOL MANGO MARGARITA!!!**

Mango Margaritas

Serves 8

2 limes

2 tablespoons granulated sugar (or coarse sugar - decorating sugar)

Two 20-ounce jars mango chunks, drained

Ice, for blending

1 1/2 cups tequila (optional)

1 1/2 cups triple sec (optional)

1/2 cup granulated sugar

Directions

1. Begin by zesting the limes. Pour the coarse sugar over the lime zest and toss with your fingers to combine. Set aside.

2. Throw the mango chunks into a blender. Top off the blender with ice. Pour in the tequila and triple sec. Add the granulated sugar and squeeze in the juice of the limes. Blend until completely smooth, adding more ice if necessary to get the consistency you want. Use a piece of one of the limes to moisten the rims of the glasses. Dip the rims in the lime sugar. Pour the drinks and serve immediately.
