

# Betty's Nachos Supreme--Best Ever!



Uploaded on 21 Jan 2011

In this video, Betty demonstrates how to make her \*best\* Super Bowl Nachos Supreme. These are individual nachos that have a flavorful bean topping, a sprinkling of Cheddar cheese, and are baked in the oven and then garnished, as desired.

## Ingredients:

- 2 tablespoons butter, melted
- 1 large clove garlic, minced
- 1 cup finely chopped onion
- 4-oz. can diced green chiles, undrained
- 1 large fresh tomato, chopped
- 1 tablespoon fresh cilantro, chopped (You may substitute 1 teaspoon dried cilantro.)
- (2) 16-oz. cans refried beans
- 5 oz. Monterey Jack cheese, cubed
- (2) 10-oz. packages white corn tortilla chips
- 3 cups shredded Cheddar cheese
- 4 jalapeno peppers, seeded and sliced into rings (optional)

Melt 2 tablespoons butter in a large pot. Add 1 large clove of minced garlic. Saute until garlic is tender. Add 1 cup chopped onion. Saute until onion is soft and clear. Add a 4-oz. can undrained diced green chiles, 1 large chopped tomato, and 1 tablespoon fresh cilantro. Simmer until tender and flavors are blended. Add (2) 16-oz. cans refried beans, stirring until mixture is smooth. Stir in 5 oz. Monterey Jack cheese cubes, and cook over low heat until cheese melts and mixture is bubbly, stirring occasionally. Cool; cover and chill well. (At this point, you may freeze the bean mixture for later use.) When ready to bake your nachos, select unbroken white corn tortilla chips and place them on a cookie sheet or oven-proof platter. Top each with a generous teaspoonful of bean mixture, sprinkle with shredded Cheddar cheese, and top with a slice of jalapeno pepper, if desired. Broil 6 inches from broiler unit, just until cheese melts. Top hot nachos with small dollops of sour cream and a sprinkling of chopped cilantro. Serve immediately. These are the \*best\* nachos I have in my recipe collection, and I hope you love them! Love, Betty