

Betty's Version of Lynn's "Hot Stuff" Nachos



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In this video, Betty demonstrates how to make her version of Lynn's Hot Stuff, originally known as Earl's Hot Stuff. Lynn is a great friend that I met on YouTube, and she sent me this recipe a while back. I think this is a great hearty dish for Super Bowl Sunday! I made this last night, and my family just *loved* it! It's a spicy dish that is made like nachos, but after baking in the oven for 15 or 20 minutes, it takes on a texture more like enchiladas! The taste is perfect, but if you like it hotter, just add some jalapeno peppers to your serving!

Ingredients:

1 pound ground beef

1 large chopped onion

½ pound cubed Velveeta cheese (If you cant find Velveeta cheese, you may use any American cheese spread or use Cheddar cheese.)

10 ¾ oz. can Cheddar cheese soup (I used Nacho cheese soup, only because it was what I had on hand.)

10 oz. can Rotel diced tomatoes and green chilies

large bag of plain Doritos corn chips

Brown 1 pound of ground beef and drain grease. Add 1 large chopped onion, ¼ pound cubed Velveeta cheese, a 10 ¾-oz. can of Cheddar cheese soup, and a 10-oz. can Rotel tomatoes and green chilies. Cook all of this on low heat, until the Velveeta is melted, and everything is blended together. In a large baking dish (13-inch by 9-inch by 2-inch), place ½ bag of plain Doritos and then pour ½ of the cheese mixture on top of the chips. Put rest of chips in and the rest of the cheese mixture on top. Bake at 350 degrees for 20 minutes, or until it bubbles. (In the video, I took mine out of the oven after 15 minutes, just being conservative.) You can put sliced jalapeno peppers on top, if desired. My family thought this dish was SUPER good! Thanks, Lynn, for a great recipe!