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## BEEF AND BEER CHEESE SAUCE NACHOS

FROM THE KITCHEN OF GUY FIERI

Prep Time: 15 minutes | Total Time: 45 minutes

Yield: 6-8 servings



- 1 (12-oz.) bag good-quality tortilla chips
- Sour cream, for garnish
- 1 fresh jalapeño, sliced for garnish
- Cilantro, for garnish

### For the Pico De Gallo Garnish

- 4 roma tomatoes, seeded and diced
- ¼ red onion, minced
- 1 tsp. garlic, minced
- 1 jalapeño, seeded and minced
- Juice of 1 lime
- 2 tbsp. fresh cilantro, chopped
- 1 tsp. kosher salt
- ½ tsp. freshly ground black pepper

### For the Beer Cheese Sauce

- 2 cups shredded Mexican-blend cheese, plus extra for topping
- ½ cup whole milk
- 1 cup Miller Lite®
- 2 tbsp. unsalted butter
- 2 tbsp. flour
- 1 pinch grated nutmeg
- ¼ tsp. ground cumin
- 2 tsp. chipotle chile powder
- ½ tsp. kosher salt
- 1 tsp. freshly ground black pepper

### For the Beef Topping

- 1 lb. ground beef
- 1 tbsp. vegetable oil

- 1 tbsp. tomato paste
- 1 jalapeño, seeded and chopped
- 2 cloves garlic, minced
- ½ yellow onion, finely chopped
- 1 (12-oz.) can Miller Lite
- 1 (15-oz.) can black beans, rinsed and drained
- 2 tsp. ground cumin
- ¼ tsp. cayenne pepper
- 1 tsp. granulated garlic
- 1 tsp. chili powder
- 1 tsp. chipotle powder
- 1 bay leaf
- 1 tsp. kosher salt
- ½ tsp. freshly ground black pepper

**For the pico de gallo:** In a bowl, combine tomatoes, onion, garlic, minced jalapeño, lime, 1 tbsp. of cilantro, salt, and pepper. Allow the flavors to meld for at least 30 minutes in the refrigerator.

**For the beer cheese sauce:** In a saucepan, melt the butter over medium heat. Once the butter is melted, add the flour and whisk constantly to create a blond roux, about 3–4 minutes. Pour in the beer and milk and continue to whisk to create a smooth, thick mixture. Once the liquid is incorporated, add in the cheese, nutmeg, cumin, chipotle powder, salt, and pepper. Keep warm.

**For the beef topping:** Heat the oil in a medium skillet over high heat. Sauté the onion and jalapeno for 3–5 minutes or until translucent. Add the garlic and cook for another minute to release the flavors. Add ground beef to the pan and break up large pieces with a wooden spoon. Once the meat is browned, add the tomato paste and cook for another minute. Pour in the Miller Lite beer and simmer until the beer almost completely evaporates, leaving just the beef. Season with cumin, cayenne, granulated garlic, chipotle powder, chili powder, bay leaf, salt, and pepper. Cook for 5 minutes. Add in the beans and reduce the heat to low. Keep warm.

**To assemble:** Layer the tortilla chips in a shallow baking dish. Pour the cheese sauce over the chips and spoon the beef mixture over the top. Sprinkle with grated cheese and place under a broiler for 1 minute to brown. Top with a big spoonful of sour cream, pico de gallo, cilantro, and jalapeño slices.

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