



Beer 'n Black Bean Nacho Supper

Welcome to "South of the Border" flavor

- 1 (13 ounce) bag original Tostitos
- 4 ounces chopped American cheese
- 4 ounces chopped cheddar cheese
- 4 ounces chopped hot peppered Monterey Jack cheese
- 3/4 cup lager beer
- 1 (15 oz.) jar mild or medium chunky salsa
- 1 (15 oz.) can organic spicy black beans, drained, rinsed
- 1 medium avocado, pitted, peeled, chopped
- 1 large tomato, seeded, chopped
- 3 to 4 Tablespoons fresh cilantro leaves

Preheat oven to 350 degrees F. Line large shallow baking pan with foil.

Warm Chips: Arrange Tostitos in single layer on baking pan. Bake in preheated oven for about 5 minutes or chips are hot. Remove from oven.

Prepare Cheese Sauce: In bowl, combine chopped American cheddar and hot peppered cheese. In a medium saucepan, heat beer to simmer; slowly add cheese, whisking constantly to melt into sauce.

Prepare Black Bean Salsa: In microwave safe medium bowl, combine salsa and drained, rinsed black beans. Cook in microwave on high power for about 2 minutes or until hot.

To Serve: Arrange half of chips on serving platter; drizzle with half of cheese sauce, half of chunky salsa. Place about 1/3 of remaining chips on top; drizzle with remaining cheese sauce and remaining chunky salsa. Top with remaining chips. Scatter avocado chunks, fresh tomato chunks, and cilantro leaves over the top. Serves: 4 main dish supper

Cook's Note: The spicy black beans added a wonderful flavor to the finished dish. We didn't have to add lots of other spices. Some of the chips soak up the sauce while others stay crisp.

About the Recipe: How about going "South of the Border" for dinner tonight? This recipe is easy to prepare using some already prepared ingredients. Feel free to add cooked chicken or beef chunks with the black bean mixture. Have a fun supper!