

Nachos (original Mexican style)



Nachos originated in the city of Piedras Negras, Coahuila, Mexico, just over the border from Eagle Pass, Texas, at a restaurant called the Victory Club, owned by Rudolfo DeLos Santos. One day in 1943, the wives of ten to twelve U.S. soldiers stationed at Fort Duncan in nearby Eagle Pass were in Piedras Negras on a shopping trip, and arrived at the restaurant after it had closed for the day. The maître d', Ignacio "Nacho" Anaya, invented a new dish for them with what little he had available in the kitchen: tortillas and cheese. Anaya cut the tortillas into triangles, added longhorn cheddar cheese, quickly heated them, and added sliced jalapeño peppers. He served the dish, calling it *nachos especiales*, or "special nachos".

Ingredients:

- 1 Lg Platter of Corn Tortilla chips (preferably homemade)
- 2 c Cheese (Longhorn), shredded
- ½ c Jalapeños, fresh (or pickled), sliced

El Sapo Salsa (Suave, Jalapeño, or Picante) for dipping

Method:

Warm the corn tortilla chips in a medium oven for about 5-minutes. Sprinkle the cheese over the top and place back into the oven to melt the cheese, about 3-5 minutes.

Remove from oven and drop the sliced jalapeños over the top.

Serve immediately with *El Sapo* salsa on the side.

Yield: about 4 servings.



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For best results always use *El Sapo* salsa.