

CRAFTY TAKES ON NACHOS

Taste Of Home Magazine

Dave Reed III – Charlotte, NC – Our go-to nachos are Tex-Mex style: pulled pork, BBQ, coleslaw, BBQ sauce, pickled red onions, nacho cheese and a sour cream drizzle! Boom!

Gwinn Jayne – Portland, ME – I top my nacho with leftover chana masala (the Indian chickpea dish). Then add onions, tomatoes and a squeeze of lime.

Becky Carver – North Royalton, OH – We go meatless with corn, black beans, onions and black olives.

Teresa Crawford – Lawton, OK – Put smoked pork loin or smoked pulled pork on tortilla chips or Fritos Scoops. Top with grated cheddar cheese and melt. Top it all off with BBQ sauce.

Angela Lively – Conroe, TX – We love chorizo, queso and guacamole.

Barbara Rankin – Des Moines, IA – It's grinder nachos in our house with Italian sausage, mushrooms, onions, pizza sauce (just a little), scamorza cheese and pickled pepper rings.

Falon Marvin – Boise, ID – I make what I call Italian nachos using spicy Italian sausage, olives, tomatoes, onions, zucchini, white beans, mozzarella and (it sounds weird but it is delicious) white country gravy. All placed on top of tortilla chips.

Brigette Schroeder – Yorkville, IL -

I love a dessert nacho. Brownie brittle for the chips and marshmallow fluff for the nacho cheese. Then drizzle on chocolate sauce. Top with grated white chocolate and chopped peanuts.

Bonnie Hawkins – Elkhorn, WI – Chop up kalamata olives with all of the regular items – avocado, ground meat, cheese, peppers, onions, lettuce and pico de gallo. Then top with buttermilk ranch dressing and blue cheese.

Marina Castle Kelly - Canyon Country, CA – I like to make Buffalo wing nachos using spicy buffalo sauce, celery and shredded chicken. Finish it off with drizzles of blue cheese and ranch dressing.