

RECIPES — NACHO ORDINARY SNACK



3RD PLACE — \$10

Elmer's "Line Shack" Chili Nachos

1 lb. ground beef, browned
 3 cups V8 tomato juice
 2 C. salsa, your preference
 1 can garlic'n herb tomato sauce
 1 can pork'n beans
 1 can kidney beans
 1 can black chili beans
 1 can corn
 1 can diced tomatoes or stewed tomatoes
 1 cup diced red pepper
 1 cup diced green pepper
 1 small onion, diced
 Nacho or tortilla chips
 Sour cream
 Extra salsa, your preference

Put browned beef and all other ingredients in a crockpot, except for the chips, sour cream and extra salsa. Stir and simmer about 4 to 5 hours. Serve hot over nacho chips or corn chips with salsa and sour cream. Yield: 7 quarts

Erin Lynn Ramberg • Chinook

4TH PLACE

Frito Dip

1 lb. hamburger
 1/2 chopped onion
 1 clove garlic
 8 oz. can tomato sauce
 1/4 C ketchup
 3/4 tsp. oregano
 1 tsp chili powder
 1 tsp sugar
 1/3 C Parmesan cheese
 8 oz cream cheese

Brown burger, onion and garlic. Drain. Add remaining ingredients. Heat 2 to 4 hours in a slow cooker on low until warm and creamy. Serve with scooped chips.

Ruth Kleinjan • Stevensville

1ST PLACE — \$30

Nachos Sabrosos

(Delicious Chips)

½ lb. lean ground beef
 ½ lb. chorizo (sausage)
 1 large onion chopped
 salt to taste
 Tabasco sauce
 1 lb. refried beans (15 oz. can)
 2 (3 oz.) cans chopped green chilies
 3 C. shredded cheddar cheese
 1 can (8 oz.) red taco sauce
 ¼ C. chopped green onions
 1 C. pitted black olives, chopped
 Tortilla chips

Brown beef and chorizo together with onion and drain. Season with salt and a little Tabasco. In 10 x 15 inch oven-proof pan, layer refried beans and top with meat mixture, chopped green chilies and shredded cheese. Drizzle red taco sauce over cheese. Bake uncovered at 400° for 25 minutes or until hot through. Garnish with green onions and olives. Optional: Top with guacamole and sour cream. Serve with tortilla chips for dipping. Serve hot.

Sally Severe • Lakeside

Look for other *Nacho Ordinary Snack* recipes at: www.mtco-ops.com. Send your recipes for "Roll Me in Cinnamon," for February to *Rural Montana Recipes*, Box 3469, Great Falls, MT 59403, or e-mail rural@mtco-ops.com by Jan. 1. For March send your *Can't Anybody Cook a Decent Pork Chop* recipes.

2ND PLACE — \$20

Popcorn Nachos

2 tbsp. vegetable oil
 1/4 C. popcorn kernels or microwave popcorn
 1 C. grated Pepper Jack cheese
 2 tbsp. diced mild green chilies
 1 tsp. chili powder
 Tabasco Sauce or Salsa (optional)

Pop corn and spread on a baking sheet. Sprinkle the popcorn with the cheese, chilies, and chili powder. Broil the nachos at 550° for 2 to 3 minutes, until the cheese is melted. Sprinkle with Tabasco Sauce. Dip in your favorite salsa, or eat as is.

Katie Babb • Libby

5TH PLACE

Tomato Nacho Dip

1 (4 oz.) can chopped green chilies
 ½ C. chopped onion
 2 tbsp. butter or margarine
 2 tbsp. all-purpose flour
 ½ C. milk
 1 ½ C. (6 oz.) cubed process cheese
 1 C. (4 oz.) shredded Monterey Jack cheese
 ½ C. chopped fresh tomato
 Tortilla Chips

In a 1 ½ qt. microwave-safe dish, combine chilies, onion and butter. Cover and microwave on high for 1-2 minutes or until butter is melted. Stir in flour until smooth. Gradually stir in milk until blended. Cook, uncovered, on high for 1-2 minutes or until thickened. Add cheeses and tomato. Microwave, uncovered, at 70 percent power for 2-3 minutes or until cheese is melted. Serve with tortilla chips. Yield: 2 2/3 cups.

Agnes DeLeon • Melrose