CHILI CHEESE NACHOS SUPREME WITH HOMEMADE TORTILLA CHIPS

Today we are making better nachos with my chili cheese nachos supreme with homemade tortilla chips, and a guaranteed winner at your super bowl party this year. Using the wheat beer chili with Mexican chocolate from our last episode, we are taking the next step, frying up some homemade corn tortilla chips, topping with cheese, guacamole, salsa, pickled jalapenos, sour cream, and cilantro. The homemade chips add extra structure so your chips don't become a soggy mess. Super Bowl is here and I've got all the recipes you need for your Super Bowl party down below.



https://www.notanothercookingshow.tv/chili-cheese-nachos-supreme

INGREDIENTS

- 1 Pack of Corn Tortillas
- 1-2 Cups of Wheat Beer Chili
- 1-2 Cups of Guacamole
- 2 Tomatoes on the Vine, seeded and diced small
- 1/4 Cup of Onions Diced
- 3 Tablespoons of fresh or Pickled Jalapeños, Diced
- 1/2 Lime, Juiced
- 1 Tablespoon Olive Oil
- 1 Bunch Fresh Cilantro
- 8 oz Sour Cream
- Canola Oil, Enough to fill up your pot halfway for frying
- 8 oz Mexican Cheese blend (Monterey Jack, Colby, Cheddar)
- Salt and Pepper

Videos

- **CHILI RECIPE:** https://youtu.be/-1iOeqAywNk
- **BUFFALO WINGS RECIPE:** https://youtu.be/7TRlSjx8p_Q
- **GUACAMOLE & SALSA RECIPE:** https://youtu.be/nq5vKhEn4pI
- **HOW TO CUT AN ONION:** https://youtu.be/J8u1qoT04vg

DIRECTIONS

First thing is to get all everything prepared for the eventual nacho assembly. So cut your corn tortillas into chips. Just make on cut down the middle, then another cut down the middle the opposite way. Set aside.

To make the Pico de Gallo, cut the tomatoes into quarters. Then with your knife, cut out all the seeds and gunk inside the tomato (see video). Then cut into thin strips, then into small dices. Add the 1/4 of diced onion, the jalapeños, pluck some cilantro leaves, lime juice, salt pepper, and olive oil and mix to combine. Let the marinate off to the side.

Prepare your guacamole (see guacamole recipe).
Pour your sour cream into a squirt bottle if you have one, otherwise, don't worry about it, it just makes for a nice presentation.
On the stove, get a pot of canola oil up to frying temperature. Fill it up NO MORE than halfway with the oil. Also if you are using frozen leftover chili, get some of that one the stove now to heat up as well.
Put the heat on medium and just let that oil get hot. You can use a piece of corn tortilla to test the oil. When it instantly bubbles around the tortilla, it should be good to go.
Fry the tortillas in small batches, depending on the size of your frying vessel. Use a slotted spoon or "kitchen spider" to move them around so they don't stick to one another and all sides get access to the oil and are evenly fried.
Don't try these until they are dark, that will result in an overcooked chip. The chips will continue to fry and darken when they are taken out of the oil. Just cook them until they have completely firmed up and are not flimsy at all but still haven't changed much in color, maybe gaining just a slightly darker shade of a color to them. Then transfer them to a wire rack or paper towel-lined bowl and season immediately with salt. Repeat with the rest of the corn tortillas.
By now your chili should be hot, chips should be down and all the garnishes prepared. Time to assemble.
On a sheet tray, spread out your chips into wide thin layers. Don't stack them too high or the lower levels won't get all the goodies. I think a wider plate of nachos is better than a stacked plate.
Then begin to add the chili. Spread it around evenly, without putting too much in any one place. I often see chili made with a big mound of chili in the middle. But that makes the middle soggy and all the other chips don't get any. Spreading it around helps prevent too many chips from getting soggy and distributes the chili nicely among all the chips.
Then cover with cheese, not too much cheese though. Less is more with all these ingredients.
Then pop that under the broiler just until the cheese gets bubbly. Then remove it before the chips start to get too much color.
Then, just like you did with the chili, randomly scatter all the other garnishes to decorate the platter as you like. First I add the Pico de Gallo, then the jalapeños, then the guac, then the sour cream and finally fresh cilantro. Serve this immediately. — Tom Brady eat your heart out.