

CHEESY NACHOS WITH SPICY BEEF

teaspoons corn or vegetable oil

small onion, chopped fine

large garlic clove, minced or pressed through

garlic press

tablespoon chili powder

teaspoon dried oregano

teaspoon ground cumin

teaspoon ground coriander

teaspoon cayenne pepper

teaspoon salt

pound 90 percent lean (or leaner) ground beef

+ 2 serranos

Heat oil in medium skillet over medium heat until hot and shimmering, but not smoking, about 2 minutes. Add onion and cook, stirring

occasionally, until softened, about 4 minutes. Add garlic, spices, and salt; cook, stirring constantly, until fragrant and combined with onions, about 1 minute. Add ground beef and cook, breaking up meat with wooden spoon and scraping pan bottom to prevent scorching, until beef is no longer pink, about 5 minutes.

2. Follow recipe for Cheesy Nachos with Guacamole and Salsa, sprinkling half of beef mixture on each chip layer before sprinkling with cheese.



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