

## 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

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

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

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



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