

GUASTELLO'S VILLAGE MARKET

Irish Nachos

Serves 6

Ingredients

2 tbsp. butter
1 clove garlic, minced
2 tbsp. flour
1/4 c. milk
1/4 c. stout (such as Guinness)
2 1/2 c. shredded Cheddar cheese
kosher salt
Freshly ground black pepper
Pinch cayenne pepper
1 16-oz. bag Ruffles
6 strips cooked bacon, chopped
2 tbsp. finely chopped chives

Make beer cheese sauce: In a small saucepan over medium heat, melt butter. Whisk in garlic and flour and cook until the garlic is fragrant, about 1 minute. Add stout and milk and bring mixture to a boil, reduce heat slightly. Stir in cheese and cook until the cheese is melted. Season with salt, pepper, and cayenne.

On a large serving dish, scatter about half of the chips. Pour about half of the beer cheese on top then sprinkle with chives and chopped bacon. Repeat with remaining ingredients and serve immediately.

Credit: delish.com