

Turkey Chili Nachos!

with Winter Cocktails

Serves 2-4

- 1 large (12") flour tortilla
- 2 Tbs Olive oil
- 1 # Grated Monterey Jack cheese or more, divided
- 2 C. Turkey Chili, held hot
- 1 ea. Large bag of tortilla chips

Daisy Sour Cream

Guacamole

Roasted Tomato Salsa

- 1 bu. Scallions, sliced
- ¼ C. Chopped cilantro
- 2-3 ea. Fresh jalapeños, sliced (optional)

1. Preheat oven to 375.
2. Heat large cast iron skillet over medium heat. Add oil and swirl to coat. Reduce heat to low.
3. Place tortilla in skillet. (If you do not have a 12" flour tortilla, use a couple of smaller flour or corn tortillas.) This provides the base.
4. Spread about ½ C. chili over tortilla. Sprinkle with an even layer of cheese. Top with a couple of handfuls of chips. Layer with cheese and chili. Repeat until chips are used up or a nice mound is built.
5. Cover top with a generous portion of cheese and spoon remaining chili over.
6. Place into hot oven. Bake until cheese is melted and the edges of the top chips brown nicely.
7. Top with remaining ingredients.
8. EAT!

Turkey Chili

- ¼ C Olive oil
- 2 # Ground turkey

Spice Mix

Tomato Mix

Red Beans

1. Prepare Spice Mix, Tomato Mix, and Red Beans.
2. Heat on stove until very hot. Add oil, turkey, and Spice Mix stirring often. Brown well, making sure turkey is loose.
3. When browned, add Tomato Mix and Red Beans.
4. Bring to a boil and reduce heat to low. Simmer with stirring for at least 30 minutes.
5. Taste and adjust seasonings

Guacamole

- 3 ea. Avocados
- Juice of 2-3 limes
- 1 ea. Large clove garlic grated on a microplane grater
- ¼ C. Chopped Cilantro
- 1-2 ea. Diced ripe tomatoes
- Salt and Pepper to taste

1. Peel, seed, and dice avocados
2. Add everything else. Adjust seasonings.

Roasted Tomato Salsa

- 1 # Roma or San Marzano tomatoes, cored
- 1 small Red onion, halved
- 1 whole Jalapeños, de-stemmed
- 1 Tbs. Olive oil
- 1 Tbs. Chopped garlic
- 1 ea. Canned chipotle peppers
- 1 tsp. Ground coriander
- 1 tsp. Ground cumin
- 1 tsp. Salt
- 2 C. Diced tomatoes
- ¼ C. Chopped cilantro

1. Toss cored tomatoes, onions, and jalapeños in oil. Roast on a grill until blackened on all sides. Place in blender. (If a grill is unavailable, roast under the broiler.)
2. Add garlic, chipotles, and spices. Process until thick and slightly chunky.
3. Stir in diced tomatoes and cilantro.

Spice Mix

- ¼ C Ancho chili powder
- 2 Tbs Ground coriander
- 1 Tbs Ground cumin
- 3 Tbs Salt
- 2 Tbs Black pepper
- 2 C Small diced white onions
- ¼ C Chopped garlic

1. Combine well.

Tomato Mix

- ½ can Chipotle peppers (7 oz. can)
- 2 cans Fire roasted tomatoes (28 oz. can, Muir Glen)
- 1 C Tomato paste
- 2 C Freshly brewed coffee
- ¼ C Brown sugar
- 1 C Water

1. Combine all ingredients.
2. Puree well.

Red Beans

- 2 # Dry red beans (check and remove all rocks from beans)
- 1 Tbs Black pepper
- 3 Tbs. Salt
- 3 qt. Water (approximately)

1. Place all ingredients in saucepot.
2. Bring to boil, reduce heat to low.
3. Simmer until beans are cooked but not mushy.
4. Remove from heat, add salt and allow to sit for at least five minutes.
5. Strain.

Apple Cider Margarita

Yields 1 cocktail

- 2 ½ oz Reposado tequila
- ½ oz Orange Liqueur (Combier, Cointreau, etc.)
- 1 oz. **Sours**
- 1 oz Apple Cider
- 1 Tbs. Apple Butter

Lime wedge

1. Combine ingredients except lime in shaker with ice. Shake well.
2. Strain into a coupe glass with either a salted or unsalted rim.
3. Garnish with lime wedge.

Sours

Yields 1 quart

- 1 ea. orange
 - 6 ea. lemons
 - 20 ea. limes
1. Juice all and combine.

Eggnog-A-Rita

- 1 ½ oz. Herradura Añejo Tequila
- ½ oz. Grand Marnier
- ½ oz. Frangelico
- 2 ½ oz. Egg Nog

1. Mix all ingredients in cocktail shaker with ice.
2. Serve up in a chilled martini glass.
3. Garnish with one tiny grate of fresh nutmeg