

## NACHOS A LA BUTLER

**A**s I mentioned earlier, these nachos were named for the man who invented the combination. He no longer lives in the United States, but he always shares a meal or two with us when he comes back to San Antonio to visit. Make these in batches, and have a batch ready to pop in the oven when the first one comes out—once you try them, you'll want more.

*Serves 6 to 8*

- 36 tortilla chips, homemade or store-bought
- 2 ½ cups refried beans, homemade or store-bought
- 1 pound ground beef, cooked
- 4 cups shredded American or Cheddar cheese
- 1 cup Guacamole
- 1 onion, finely chopped
- 2 tomatoes, diced
- 1 jalapeño *chile*, sliced

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1. If using a conventional oven rather than a microwave, preheat it to 350°F.
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2. Spread tortilla chips on 2 microwavable or ovenproof platters or large plates. Spread the beans on top of the chips and top with ground beef. Sprinkle with the cheese.
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3. Place 1 plate in the microwave and heat for 30 seconds, or until the cheese has melted. Or place the plate in the preheated oven and heat for 3 to 5 minutes. Place dollops of half of the guacamole over the nachos and top with half of the onion, tomatoes, and *chile*. Serve immediately, and repeat with the second plate of nachos.
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