

Capitano's Nachos

Concocted circa 1976 and refined for over two decades by Edward G. Bottrell.
Good as an appetizer for 6-8 people or main course for 3-4 people in less than 30 minutes.

$\frac{1}{2}$ - $\frac{3}{4}$ lb.	Tortilla Chips
$\frac{3}{4}$ lb.	Sharp Cheese (like Old Cheddar), shredded
$1\frac{1}{2}$ Cup	Chunky Salsa, mild
1 Can	Refried Beans (about 14-16 oz.)
1 Can	Chili Con Carne (about 14-16 oz.)
$\frac{1}{4}$ lb.	Fresh Mushrooms, thickly sliced
1	Large Onion, coarsely sliced
$\frac{1}{2}$	Green Pepper, coarsely sliced
$\frac{1}{2}$	Red Pepper, coarsely sliced
2-3	Jalapeño Peppers, thinly sliced
TOPPING	
2 Cups	Lettuce, coarsely shredded
2	Plum Tomatoes, coarsely chopped

1. Heat chili and refried beans together in a separate saucepan at medium temperature. Reduce until thick.
2. Pre-heat oven to 350° F. Randomly arrange $\frac{1}{2}$ of the chips in the bottom of a large oven proof baking dish (about 9" x 13"). Sprinkle with $\frac{1}{3}$ of the cheese. Add remaining chips and sprinkle again with same amount of cheese. Bake about 10 minutes until cheese is melted.
3. Meanwhile, sauté onions & mushrooms in a little olive oil for 1-2 minutes in a skillet at very high temperature. Add green & red peppers and Jalapeños and sauté for another 2-3 minutes until slightly charred.
4. Warm Salsa in a saucepan at medium-low temperature.
5. Set oven to Broil. Quickly (so chips don't get soggy) add chili & refried beans to top of chips, then distribute onions, green & red peppers and Jalapeños followed by the salsa. Sprinkle with remaining cheese and broil for 2-3 minutes until cheese has melted.
6. Remove from broiler, add shredded lettuce, tomatoes and serve immediately.

Serve with Guacamole, Sour Cream and Hot Sauce or Salsa