

# BRISKET NACHOS

As if we hadn't had enough Thanksgiving Brisket (among other food) at lunch, we decided to use the leftover brisket and make nachos for Thanksgiving supper! This recipe is very adaptable to your liking and what you have on hand. You can also make it as mild or spicy as you like.

## Ingredients:

1 (15 oz) can black beans  
4 cups cooked shredded brisket (see Thanksgiving Brisket recipe)  
1 (15 oz) can enchilada sauce  
Pico De Gallo  
Tortilla Chips  
Grated Monterey Jack or Cheddar Cheese  
Queso Fresco Authentic Mexican Crumbling Cheese  
Guacamole and Sour Cream (optional)

## Directions:

1. Heat up black beans and stir in black pepper, tabasco sauce, minced garlic and jalapenos (to taste and if desired).
2. In hot skillet, add a little oil (if needed) and the brisket. Cook for about 2 minutes on each side.
3. Stir in enchilada sauce until heated through. Remove from skillet.
4. Preheat broiler.
5. On a large cookie sheet, layer tortilla chips, Monterey Jack or Cheddar cheese, black beans, and brisket.
6. Place cookie sheet on middle oven rack and broil until cheese is melted and chips are crispy. Watch very closely.
7. Remove from oven and add generous portions of Pico De Gallo and Queso Fresco cheese. Top with guacamole and sour cream, if desired.



\*\*If you want something a little spicier, you can add black pepper, tabasco sauce, minced garlic and fresh jalapenos



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