

LAGER BRAISED BEAN NACHOS



INGREDIENTS

4 cups fresh tortilla chips
2 cups queso fresco
1 cup chopped cilantro
½ cup cucumbers, sliced thin
1 cup freshly shredded iceberg lettuce
1 avocado, sliced thin
½ cup chopped green onion
½ cup sliced thin, fresh jalapeños
1 lime, cut into wedges

LAGER BRAISED BEANS

2 (15.5 oz) cans pinto beans, drained
1 Tbsp. olive oil
½ cup chopped onion
4 cloves garlic, minced
1 tsp chili powder
1 tsp cumin
¼ tsp cayenne
1 tsp black pepper
3 Tbsp. tajin
1 (15 oz) can diced tomatoes
2 cups Yuengling Lager
2 cups chicken broth
1 bay leaf
3 tsp kosher salt
1 lime, juiced
½ cup fresh cilantro, roughly chopped

PICO DE GALLO

½ cup rough chopped red onion
2 cups rough chopped roma tomatoes
½ cup rough chopped cilantro
2 jalapeños, chopped
1 lime
Salt

INSTRUCTIONS

Prepare the below recipes. Place tortilla chips on a parchment-line sheet tray and top with beans then queso. Broil on high for 5 minutes or until cheese is bubbling and lightly browned. Remove from oven. Top with pico de gallo, cilantro, cucumbers, lettuce, avocado, green onion, jalapeños. Squeeze lime over the top and serve immediately.

LAGER BRAISED BEANS

In a dutch oven or medium pot, heat over medium then drizzle oil pan. Add onions, cooking 2–3 minutes to soften. Add garlic, chili powder, cayenne, black pepper, tajin and cumin—cook for another minute. Add in the beans, tomatoes, Yuengling Lager, chicken broth, salt, and bay leaf. Bring beans to a simmer, then cover and reduce heat to low.

Let cook on low, keeping beans at a simmer, for 30–45 minutes. Remove from heat then stir in fresh cilantro and lime. Season to taste with salt.

PICO DE GALLO

Combine onion, tomatoes, cilantro and jalapeños. Zest then squeeze lime juice over the mix. Season with salt.



FROM THE KITCHEN OF:

KELSEY BARNARD CLARK

WWW.YUENGLING.COM/FOOD

Yuengling
★ TRADITIONAL ★
LAGER