

From the Kitchen of Kelsey Barnard Clark



Golden Pilsner Nachos

1 bag corn tortilla chips

PILSNER BEER QUESO

2 Tbsp. butter
¼ cup yellow onions, minced
¼ cup all-purpose flour
½ cup whole milk
12 oz Yuengling Golden Pilsner
1 Tbsp. whole grain mustard
½ tsp cayenne
16 oz fresh queso

PICO DE GALLO

1 cup red onions, chopped small
10 roma tomatoes, chopped small
2 cups cilantro, chopped
2 Tbsp. jalapeños, minced
1 lime, juiced
Salt to taste

1 tsp paprika
1 Tbsp. lime juice
3 Tbsp. green onion, chopped
¼ cup cilantro, chopped

GROUND BEEF

2 lbs. ground beef
1 Tbsp. unsalted butter
1 tsp cumin
1 tsp paprika
1 tsp onion powder
1 tsp garlic powder
Salt to taste

STREET CORN

1 Tbsp. unsalted butter
2 cups corn kernels
2 Tbsp. mayonnaise
½ cup fresh queso

PILSNER BEER QUESO

In large saucepan, sweat onions in butter until translucent. Sprinkle flour on top and cook for one minute. Whisk in milk & beer & let simmer until it thickens, 8-10 minutes. Stir in remaining ingredients as listed, stirring each addition until melted before adding the next. Serve warm.

PICO DE GALLO

Combine all ingredients. Let sit 30 minutes before serving.

STREET CORN

In cast iron skillet, melt butter then add corn. Cook corn until golden brown, about 5 minutes. Add remaining ingredients & serve warm.

GROUND BEEF

In a cast iron skillet, cook all together on low heat until meat is cooked throughout.