



NACHOS DU SUPERBOWL



Easy



3-4 hours



Superbowl



6-8 Portions

One of my classics for 15 years: my Super Bowl Nachos. I change the recipe a bit every year depending on what I have on hand. The one and only prerequisite that cannot be changed is a good craft beer: an Amber, a Stout, or a Scotch Ale—it's up to you. After that, have fun with the final assembly!

INGREDIENTS

- 2 lbs ground meat (Beef, Moose, Bear, Venison, Duck, Goose, or Outarde/Canada Goose).
- 500 ml Brown Ale, Stout, or Scotch Ale.
- 2 celery stalks (diced).
- 1 carrot (diced).
- 1 onion, minced.
- 1 garlic clove.
- 1 can Italian diced tomatoes.
- 1 tbsp tomato paste.
- 1 cup game or beef stock.
- 3 tbsp Soy Sauce.
- 3 tbsp Worcestershire sauce.
- Garlic powder.
- Liquid smoke.
- Celery salt.
- 1 tbsp Molasses (or Maple Syrup).
- Fresh rosemary.
- Fresh thyme.
- Olive oil

STEPS

- **Infused Oil:** Finely chop the rosemary and fry it in olive oil for 3-4 minutes. Set the herbs aside.
- **Sauté:** Sweat the celery, carrot, and onion in the infused oil for 4-5 minutes.
- **Simmer the Vegetables:** Add one cup of stock to the vegetables and cook for 5 minutes.
- **Maillard Reaction:** In a separate pan, brown the meat in small batches. **Important:** Do not overcrowd the pan; the meat must sear, not boil. Let it stick slightly to the bottom to develop the juices (sucs), then deglaze with the Scotch Ale or dark beer.
- **The Union:** Mix the vegetables and the remaining ingredients into the meat.
- **The Reduction:** Reduce over low heat for 1 to 2 hours. The mixture should be nearly dry for a concentrated flavor that won't make your nachos soggy.
- **Finishing Touches:** Adjust the salt and molasses (or maple syrup) once the reduction is complete.

