Irish Nachos

Yields: 4 servings

Ingredients:

1-32oz bag Steak Cut French Fries, frozen & seasoned

1 cup Sauerkraut, squeezed dry

2 cup Corn Beef, cooked and chopped

7oz Pineland Farms Baby Swiss Cheese, shredded

1/3 cup Thousand Island Dressing

¼ cup Chives, freshly chopped

Thousand Island Dressing:

½ cup Mayonnaise

3 Tbsp Ketchup

3 Tbsp Dill Pickle, fine chopped

1 tsp Dill Pickle Juice

¼ tsp White Sugar

1. Cook French fries as package directs.
2. Preheat broiler.
3. Pile into two layers as follows. French fries, sauerkraut, corn beef, and Pineland Farms Baby swiss Cheese.
4. Place the nachos in the broiler and set on “High” for 4-5 minutes or until cheese is melted and bubbling. Meanwhile in a small bowl combine the ingredients for thousand island dressing, mix well.
5. Remove nachos from heat and drizzle with the prepared dressing. Sprinkle with freshly chopped chives.
6. Serve immediately.