



## The Original Nachos

*Snacks*

**Cook Time:** 10 minutes **Servings:** Yield 6 to 8 servings **Source:** [cooking.nytimes.com](http://cooking.nytimes.com)

### INGREDIENTS

$\frac{3}{4}$  pound store-bought or Homemade Tortilla Chips (see recipe)

1 pound shredded Colby cheese (about 4 packed cups)

1 cup thinly sliced store-bought or homemade Pickled Jalapeños (see recipe), plus 2 to 4 tablespoons brine

### DESCRIPTION

The first nachos were said to have been invented in Piedras Negras, Mexico, in 1940, with just three ingredients. As the story goes, a group of women walked into the Victory Club in Piedras outside business hours. Aiming to please, Ignacio Anaya, the maître d'hôtel known as Nacho, ran to the kitchen and made a quick appetizer with ingredients he found. Today's nachos know no end to their variations: They can have a number of seasoned layers, like these bricklayer-style nachos, or these vegetarian bean nachos, or simply be topped with cheese sauce, like those sold at concession stands. But the simplicity of its original, with its barely salted chips, nutty melted cheese and briny pickled jalapeños, is sure to charm true fans.

### DIRECTIONS

Set racks in the upper and lower thirds of the oven and heat to 400 degrees.

Spread the tortilla chips in a single layer on two large sheet pans. Place a scant tablespoon of shredded cheese over each chip, pressing slightly to adhere. Top each chip with 1 or 2 slices pickled jalapeño. Sprinkle or spoon the pickled jalapeño brine all over the chips. Bake until cheese melts completely and begins to lightly brown at the edges, 5 to 7 minutes.

Serve nachos immediately, directly on the hot baking sheets, or use a spatula to transfer them to a platter.