

Loaded Bacon Cheeseburger Nachos with Beer Cheese Drizzle - The Ultimate Party Appetizer

When you're craving something crispy, cheesy, meaty, and just plain



OVEN
375°F

TIME
15 min

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INGREDIENTS

- 1 bag tortilla chips (thick, sturdy chips work best)
- 6 strips bacon, cooked and crumbled
- 1 lb ground beef
- 2 tbsp ketchup
- 1 tbsp mustard
- 1 tsp garlic powder
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$ cup beer (lager or ale both work well)
- Pickles, sliced (for garnish)

DIRECTIONS

1. Preheat oven to 375°F (190°C).
2. In a skillet, brown ground beef over medium heat until fully cooked. Drain excess fat.
3. Stir in ketchup, mustard, and garlic powder, simmering for 2-3 minutes. Set aside.
4. Arrange tortilla chips in an even layer on a baking sheet lined with parchment.
5. Top chips with the beef mixture, crumbled bacon, and shredded cheddar.
6. In a saucepan over medium-low, heat the beer, then slowly whisk in cheese until fully melted and smooth.
7. Drizzle beer cheese generously over the nachos.
8. Garnish with sliced pickles and bake in the oven for about 10 minutes, or until cheese is bubbly.
9. Serve hot and gooey!

SWAPS & NOTES

Beef : You can sub in ground turkey or plant-based crumbles for a lighter or vegetarian version.

Cheddar Cheese : Swap in Monterey Jack or pepper jack for added spice.

Beer : Non-alcoholic beer works too!

Or sub in milk if you want a milder cheese sauce.

TIPS FOR SUCCESS

Use sturdy chips to hold up to all the toppings-thin chips can get soggy fast.

Don't overbake the nachos-you're just melting the cheese and crisping the edges slightly.

Layer strategically : Spread ingredients evenly so every bite gets a taste of everything.

Keep your beer cheese warm -if it sits too long, it will thicken.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/loaded-bacon-cheeseburger-nachos-with-beer-cheese-drizzle-the-ultimate-party-appetizer/>