

Irish Nachos

Serves 6

INGREDIENTS:

- 1 pound shaved corned beef (I used Boars Head)
- 1/2 pound shaved pastrami (Boars Head)
- 1 jar of shredded sauerkraut, drained (I used
1 bag waffle fries (I used Ora Ida)
- 5 slices baby Swiss cheese (I used Kerry Gold)
- 8 ounces shredded sharp white cheddar cheese (I used Cracker
Barrel)
- 1000 Island dressing (I used Kraft)
- Green Onion or Chives for garnish

DIRECTIONS:

1. Preheat your oven to 400 degrees. Place the waffle fries into a round cast iron skillet (or a cookie sheet), and cook them completely through. Remove from the oven and you will move from there to layer the nachos.
2. Layer the shaved corned beef on top of the waffle fries, followed by the shaved pastrami. It should make a lovely pile of sandwich meat.
3. Drain the sauerkraut well. Use paper towels to press out as much of the brine as possible. Layer it on top of the corned beef and pastrami.
4. Places the slices of Swiss cheese over the sauerkraut, covering the entire pan of nachos. Then sprinkle the cheddar cheese over the top.
5. Return the entire layered dish to the oven and bake about 15 minutes until it is heated through and the cheese is bubbly. Remove from the oven.
6. Squirt your 1000 Island Dressing over the top, then sprinkle green onion tops or chives over it.

Serve Hot and Enjoy!