

Spicy Turkey Nachos

Toppings

Lime Cilantro Dressing

¼ Cup sour cream

2 Tbsp. cleaned and freshly chopped cilantro

½ lime, juiced

¼ Tsp. fresh lime zest

Pinch each salt and freshly ground black pepper

Puree all ingredients for the dressing until smooth. Cover and refrigerate until ready to use.

Wild Turkey BBQ Sauce

¼ Cup Kraft Original BBQ Sauce

1 Tbsp. Wild Turkey Brand Bourbon

4 oz. ROASTED TURKEY DARK MEAT, PULLED

Combine BBQ sauce, sugar and bourbon in a small saucepan. Over medium heat, cook just until simmering. Remove from heat, add pulled turkey. Stir to coat turkey with sauce. Keep warm for serving.

Directions

Assembly

½ Cup chopped and caramelized sweet onions

12 each large unbroken tortilla chips

Stir caramelized onions into the Lime Cilantro Dressing

Assemble each large tortilla chip with 1 tablespoon of turkey mixture. Top with 1 teaspoon onion lime cilantro dressing mixture.

Garnish

Habanero peppers and chives, minced

Garnish each with a sprinkle of minced habanero and/or chives.

Yield 12 appetizers

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