Grilled Brisket Nachos



**Ingredients:**

* 2 cups Smoked Brisket shredded
* 1/2 cup Onion diced
* 1/2 cup Beer
* 1/2 tsp Cumin
* 1 clove Garlic minced
* 1 tbsp Chili Powder
* 1/4 tsp Dried Oregano
* 1 tsp Olive Oil
* 8 oz Mexican Cheese shredded
* bag Tortilla Chips larger ones work best

**Instructions:**

1. In a cast iron skillet, add olive oil and heat 3-5 minutes
2. Add chopped onions and cook for about 5 minutes until they become soft and start to brown
3. Add in shredded brisket, seasonings, garlic and beer. Stir until well combined.
4. Take brisket mixture out of cast iron skillet and add to a bowl. Add about 1/3 of the cheese to this bowl and combine until it melts in with the rest of the mixture.
5. Heat oven to 400 degrees
6. Spray the bottom of the cast iron skillet. Layer chips on bottom of skillet. Add half of the brisket to the chips, sprinkle with half of the remaining cheese.
7. Layer on another layer of chips, add the remaining brisket mixture and top with cheese.
8. Cook at 400 for about 10-12 minutes, or under cheese fully melted
9. Top with your favorite toppings and serve immediately

Notes

Toppings: Add on toppings of your choice on top. In the photo, we added olives, chives and jalapeño pepper slices.