



family-tested winner dinner

Betsy Brethen

Super Nacho earns kudos for super mom

I don't really know why, and believe me, I don't ask, but whenever I serve Mexican food, i.e., nachos, tacos, burritos, etc., I can count on my children eating and enjoying their dinners.

Thus, when I received a menu from Sandra Denton of Rochester Hills, I was eager to try her recipe for Super Nachos because you can never be too thin or have too many Mexican food recipes.

Denton and her husband are the parents of three boys who range in age from 8 to 14. Denton's life is a busy one as she works full-time at the company she and her husband started in 1974.

DENTON'S OTHER career as "mom" begins the moment she leaves the office and begins running the circuit of errands so necessary to keep her family and home fed and functioning.

Each night of the week is spent chauffeuring her boys from one activity to another — either to hockey practice in Royal Oak, catechism or Boy Scout meetings.

The Denton family works together as a team in all areas of their lives as evidenced by their home in Rochester Hills. In 1987, they bought an old house which they renovated and restored themselves. Their children, picking up on their parents' can-do spirit, pitched right in and received hands-on training for plumbing, rewiring and carpentry work.

Because she does not have a lot of time, Denton prefers to make simple meals and one of her boys' favorite is Super Nachos. She will often call home before she leaves from work and assign a different job to each child, such as chopping the vegetables, setting the table or doing what ever is necessary to get the dinner from the refrigerator to the table in the quickest time possible.

ONCE SHE arrives home, the na



Sandra Denton of Rochester displays her Super Nachos.

chos can be assembled in minutes, popped in the oven for a few more and Ole, dinner is served. She likes to end this dinner with an angel food cake topped with chilled fruit which tastes so refreshing after the spiciness of the nachos.

After packing five lunches every day, working full-time, pulling daily duty as a chauffeur and having earned a black belt in remodeling, I salute you, Sandra Denton, as our Winner Dinner Winner of the week. Congratulations and thanks for taking time out of your very busy life to share your family's favorite meal and your time management tips with us. Until next week, amigos, adios.

Submit your recipes, to be considered for publication in this column or elsewhere, to: Winner Dinner, P.O. Box 3503, Birmingham 48012. All submissions become the property of the publisher.

She will often call home before she leaves from work and assign a different job to each child, such as chopping the vegetables or setting the table.

Each week's recipes are printed the same size, so you may clip and save them in a three-ring binder. Use a paper punch to make holes in the clipping or paste the clipping on a blank sheet of three-ring notebook paper. Another option is to simply file the clippings in a folder with pockets that will hold them.

Observer & Eccentric

Winner Dinner

Menu

**SUPER NACHO
ANGEL FOOD CAKE WITH CHILLED
COOKED FRUIT**

Recipes

SUPER NACHO

This dish takes about 25 minutes to assemble, can be made in advance and amply feeds five people. As a variation, one can of chili beans can be added to the meat and either frozen or frozen guacamole can be lightly spread on top of the chips, which would then be covered with the rest of the ingredients.

1 large bag of unsalted tortilla chips
1½ pounds ground meat (beef, pork, turkey or venison)
1 large or 2 small ripe tomatoes, diced
1 large onion, diced
1 large green pepper, diced
1 jar taco or salsa sauce, mild or medium hotness
8-10 ounces shredded Monterey Jack cheese (or a combination of Monterey Jack and medium cheddar)

ANGEL FOOD CAKE WITH CHILLED COOKED FRUIT

This dessert can be readied the night before by baking the angel food cake either from a boxed mix or from scratch. Store-bought angel food cakes work well also. When serving, slice the cake and spoon some chilled cooked fruit over it.

Although most any kind of fruit can be used, including canned fruit, ripening apples, pears, peaches, or cherries can be cooked up into a delicious topping for the cake. For example, if you have apples you would like to use up, peel, core and slice at least one apple per person and put the slices in a sauce pan. Add ½ cup of sugar, ½ cup of water and some cinnamon to taste and let the apples cook down until a light syrup has been formed. Remove from heat and chill until ready to be used on top of the cake.

Brown the ground meat. Drain off fat, add ½ cup of salsa sauce and cook 10 minutes. Spread tortilla chips on an ungreased flat pan (either a cookie or pizza sheet). Spoon drained, browned meat as evenly as possible over the chips. Spoon on a layer of onion, a layer of green peppers and a layer of tomatoes. Sprinkle the shredded cheese on top, making sure even the outlying chips get some. Heat in a 350 degree oven for 15-20 minutes until the cheese is melted and the chips are warm. Serve in wedges on plates. Provide a small dish of salsa or sauce for dipping those chips that escaped a topping.

Shopping List

1½ pounds of ground meat (beef, turkey, pork, venison)
1 large bag of unsalted tortilla chips
1 large or 2 small ripe tomatoes
1 large onion
1 large green pepper
1 jar of taco or salsa sauce
10 ounces of grated Monterey Jack cheese (or a combination of Monterey Jack and medium cheddar cheese)
1-2 packages of guacamole (optional)
1 can kidney beans (optional)
angel food cake mix
your choice of fruit for the sauce: apples, pears, peaches and cherries
sugar
cinnamon

Notes

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