

Best in the West

August 19th, 2020
Western States Happy Hour

Snake River Shandy

With Spirits

- 6 ounces beer (1/2 bottle)
- 6 ounces lemonade
- Garnish: lemon slice

Directions:

Pour beer into a glass, top with lemonade, garnish with a lemon slice, and enjoy!

Mocktail Version

- 6 ounces ginger beer
- 6 ounces lemonade
- Garnish: lemon slice
- Optional: 2 dash angostura bitters

Directions:

Pour ginger beer & bitters into a glass, top with lemonade, garnish with a lemon slice, and enjoy!

Potato Nachos

(Choose Your Own Adventure)

- 8-10 baby red potatoes, sliced into 1/4-inch thick rounds
- Olive Oil
- Sea Salt
- Garlic Powder
- 2 cups of cheddar cheese, shredded
- 8 strips of cooked bacon, roughly chopped (or 1/2 can black beans, drained)
- 3 tbsp chopped chives

Directions:

1. Preheat oven to 400°F. Line a baking sheet with foil.
2. Place the potato rounds in a single layer on the pan (it's ok if they overlap slightly, but not too much).
3. Brush both sides of the potatoes with olive oil and sprinkle with salt and garlic powder.
4. Bake for 30 minutes, flipping once.
5. Remove from the oven and sprinkle with cheese, bacon and chives. Bake for 5 minutes or until cheese is melted.