

Dishing in the Dorms



Anna Britt
Staff Writer

Tasty Nachos
Ingredients:

- 4 ounces tortilla chips (or a good sized handful)
- ½ cup of salsa
- ½ cup of shredded cheddar cheese
- jalapeno peppers, optional

Preparation:

Place your tortilla chips on a paper plate or whatever else you might have on hand that is microwave safe. Pour your salsa over the chips. Sprinkle the desired amount of cheese over the top of all. If desired, top with the jalapeno

pepper slices. Microwave on high for 1 to 1 ½ minutes or until cheese is melted. Allow to cool for a bit to avoid nasty burns.

Another great way to make nachos is to use Velveeta cheese. You use ½ of a block cut into thin slices. After spreading the slices over the top of your pile of chips, set the microwave to a medium setting if possible, and nuke it for 1 ½ - 2 ½ minutes or until the cheese is melted. Make sure you keep an eye on it, though, because cheese can overcook easily.

As embarrassing as it is to admit, I have never made nachos in the microwave. I didn't even know it could be done until recently (as in last year). I have made one attempt and ended up wasting an entire plate of Tostitos due to severe burns. If you're like me and are clueless when it comes to making nachos, then this is the recipe for you.

Nooe cont. from pg. 2

places. She loved life and all aspects of nature. Dr. Janice Swab taught at Queens after Miss Nooe, and it is through Dr. Swab's commitment and determination that the Sarah McKee Nooe, '22, Environmental/Botany Laboratory (Science & Math Building 157) was dedicated on January 17, 2008. Contact Tara Brannon (BrannonT@meredith.edu) to receive a copy of Dr. Swab's biography on Miss Nooe.

Sarah Nooe '22



Are there any columns that you want to see in the Meredith Herald? Do you have something that you want to say? Is there a person on campus who needs to be recognized for outstanding achievements or just for being a wonderful role model? Do you have any pictures that you think would make a great addition to the pages of the newspaper? Send your ideas, your opinions, your recognitions, and your pictures to the Herald by email at herald@meredith.edu or by placing something in the Herald submission box located outside of the publication suite in 2nd Cate. I look forward to hearing from you and including your submissions in future issues of the Meredith Herald.

The Meredith Herald editor

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