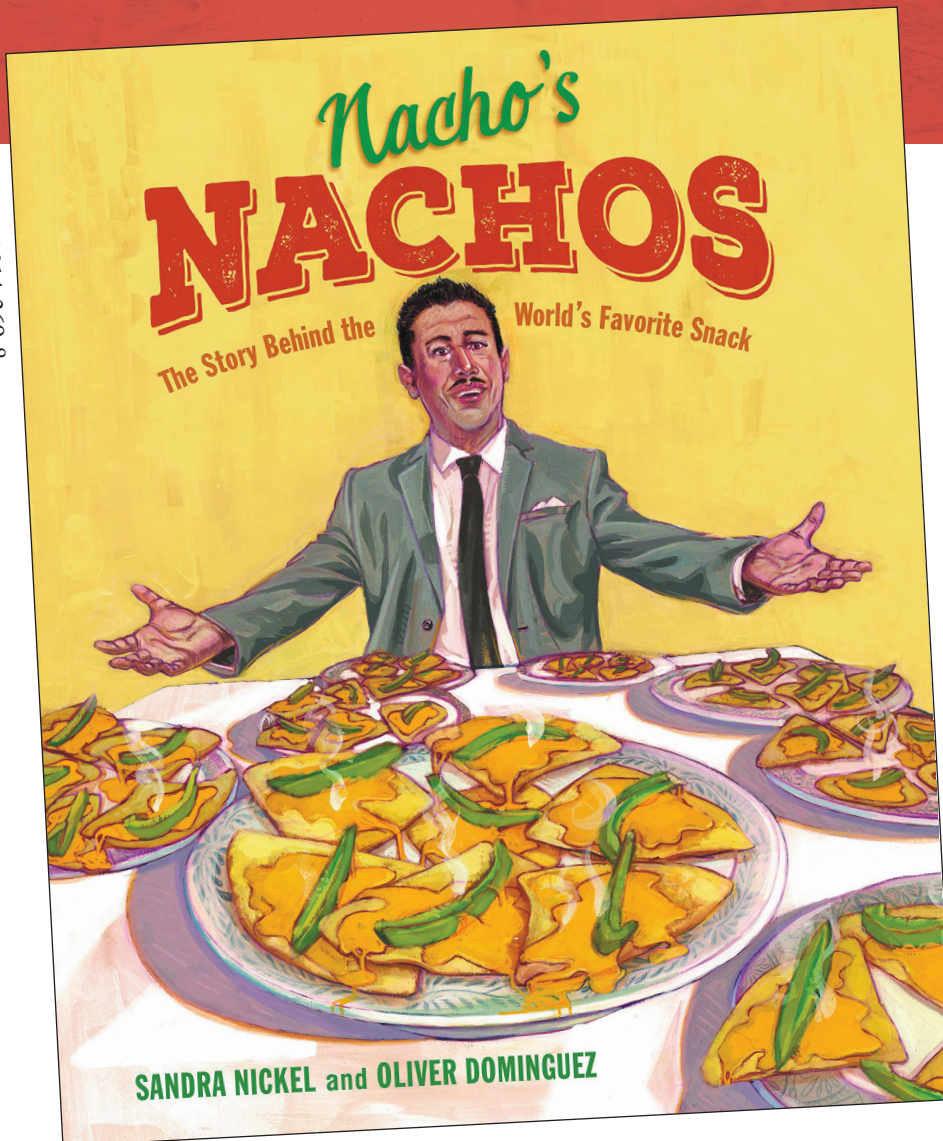


STORY TIME ACTIVITIES

978-1-62014-369-8



ACTIVITIES INCLUDE:

- Imaginative drawing
- Placemat to color
- Banner craft
- Recipe



NACHOS—so crunchy, so cheesy, so spicy—*so delicious!* Where did they come from?

In *Nacho's Nachos*, Sandra Nickel and Oliver Dominguez introduce young readers to Ignacio “Nacho” Anaya and tell the true story of how he invented the world’s most beloved snack in an inspired moment of culinary desperation.

★ “Nickel’s thorough research, including communications with the descendants of the principals, brings to life the man behind the world’s favorite cheesy bites. . . . Nickel’s homage to this congenial, hardworking man and his renowned snack is a celebration of ingenuity and kismet.” —*KIRKUS REVIEWS*, starred review

“This tale of the humble origins of nachos, bolstered by vivid and period-specific illustrations, will whisk young readers away to a different time and place.”

—*BOOKLIST*

leeandlow.com
sandranel.com
oliverdominguezart.com


LEE & LOW BOOKS

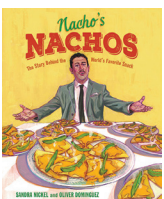
DREAM NACHOS

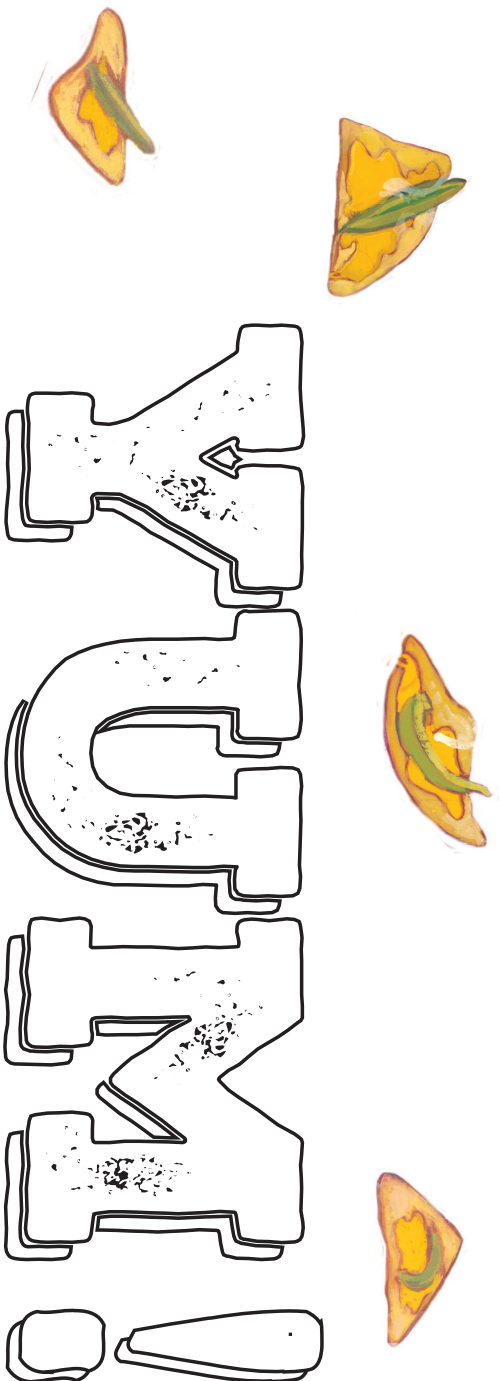
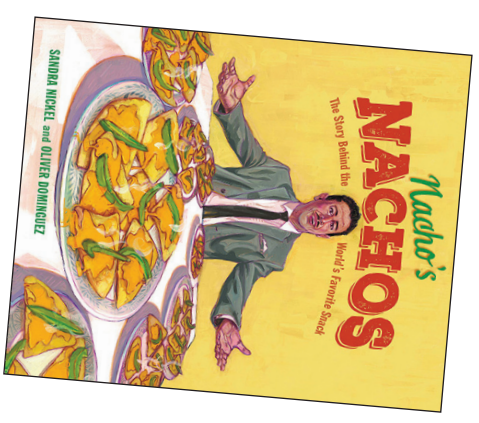


The birthplace of nachos—Piedras Negras, Coahuila, Mexico—holds a three-day nacho fest every year around October 21st, the International Day of the Nacho. The Fest holds a competition to see who can invent a new and delicious nacho. There is only one requirement. As with Ignacio Anaya's original Nacho's Special, the new nacho must use a corn tortilla. Thinking about what you love to eat most, what new nacho can you create? Draw and describe your dream nachos.

A large, empty rectangular box with a yellow border, intended for drawing and describing a dream nacho.

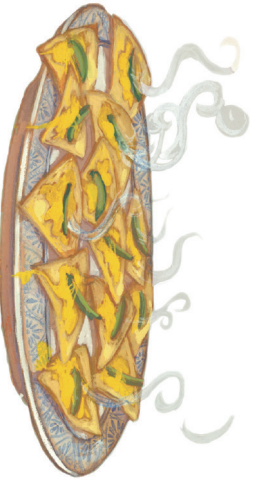
My dream nachos are made with





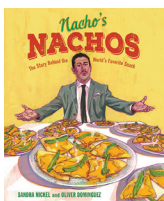
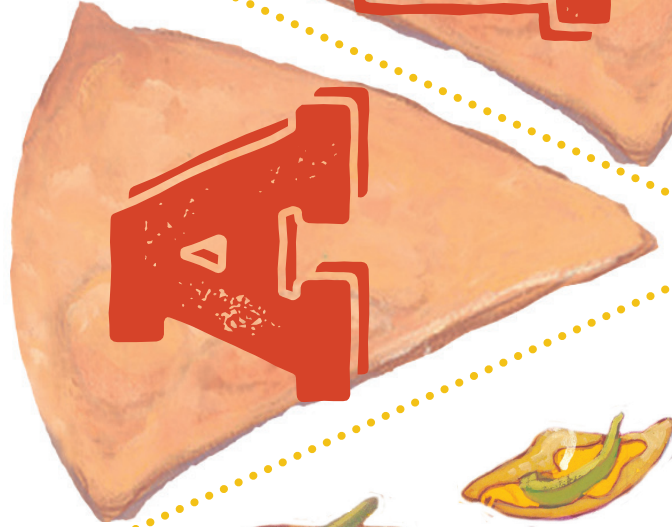
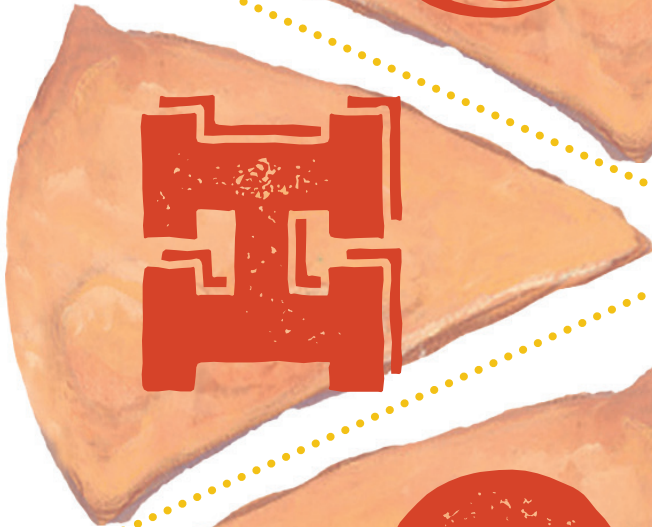
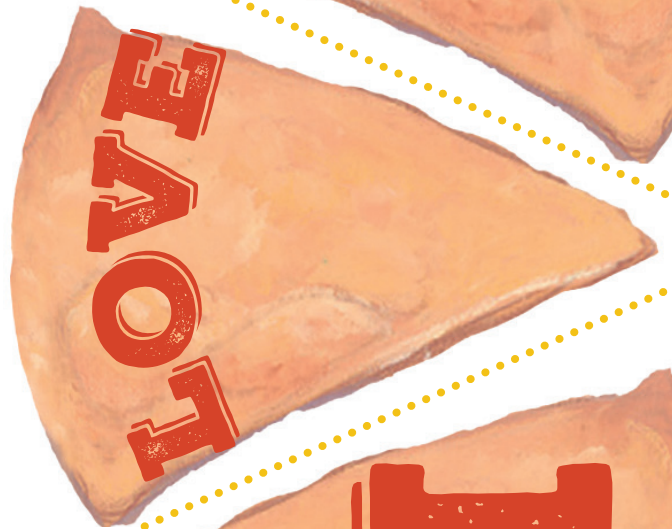
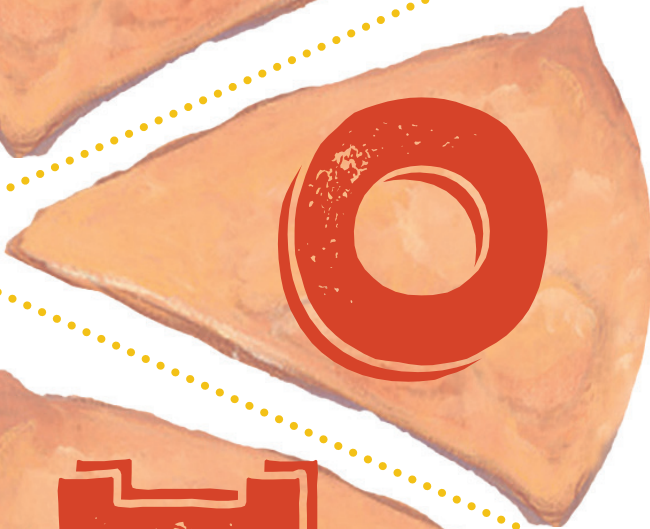
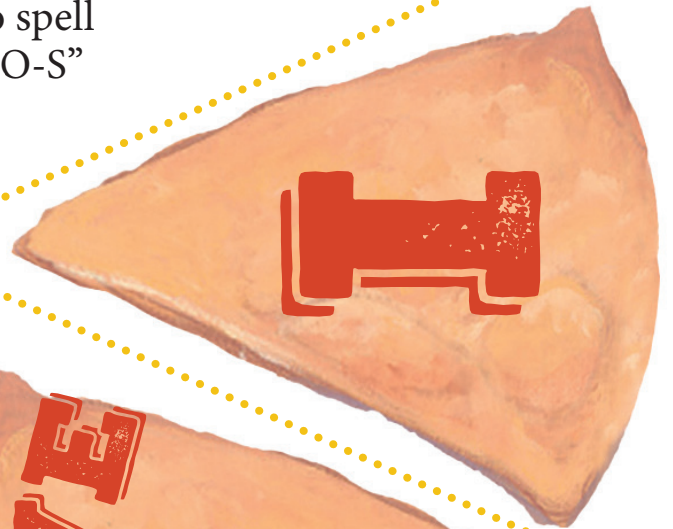
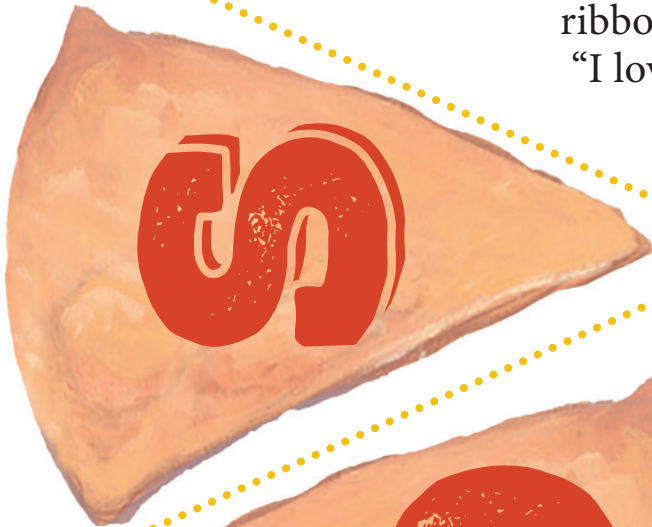
NACHOS!

Thank you, Nacho Anaya, for
inventing the world's favorite snack!



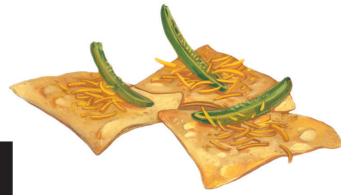
BANNER

Proudly declare your love of nachos! Cut out the tortilla triangles and tape them (points facing down) along a ribbon or string to spell "I love N-A-C-H-O-S"



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Nacho's SPECIAL



NACHO ANAYA'S ORIGINAL RECIPE

- 5 fresh corn tortillas cut into quarters and fried,
or 20 large corn tortilla chips
- 2 cups grated cheddar cheese
- 20 pickled jalapeño pepper strips*

Preheat the oven to 450°F.

Spread out the chips in a single layer on a large baking sheet.

Top each chip with a rounded tablespoon of cheese and one jalapeño strip.

Bake the prepared nachos in the preheated oven for 4 minutes or until the cheese is melted.

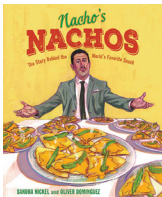
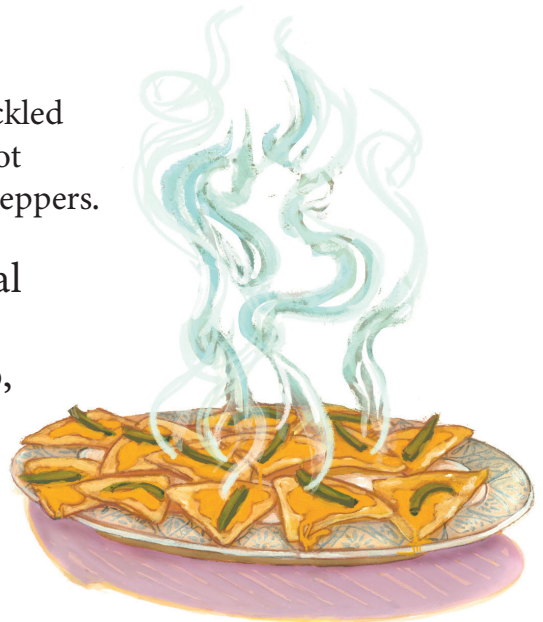
Use potholders or oven mitts to remove the nachos from the oven.

Let the nachos cool for 2 minutes. Then dig in and enjoy!

Makes five servings of four pieces each.

*Jalapeños are spicy chili peppers. If you cannot find pickled strips of jalapeños, use pickled rounds. And if spicy is not for you, try something milder, such as pickled banana peppers.

Today, nachos are often served with additional toppings such as refried beans, taco meat, shredded chicken, onions, tomatoes, avocado, salsa, sour cream, and cilantro. Experiment to discover your own favorite version of Nacho's Nachos!



Children will need an adult's help to make nachos safely.