Grilled Nacho's

2 Cups Grated Cheese (Cheddar or Jack works best)
1 Bag Tortilla Chips
1 Jar Salsa
1/2 Chopped Onion
Chopped Jalapenos
Sour Cream
Large Foil bag or heavy duty foil
Butter or cooking spray

Directions:

On foil bag (or wrap with dull side out) spray cooking spray or spread button on to avoid sticking. Place a pile of grated cheese, onions, and jalapenos. Pour salsa on. Add a big mound of chips. Fold over the foil to seal and grill on the fire for 2-3 minutes or two until you hear the cheese sizzling. Remove from heat and open the pouch. Put a plate or cake pan on the chips and flip the whole thing over. Add the sour cream and dig in!