

Layered Nacho Dip

This dip is extremely popular with my friends at Christmas time, even the gourmets. The recipe as written is taken from a cookbook I got as a gift from my friend Lorri in Calumet. I make few substitutions when I prepare it – I use guacamole (or two ripe avocados mashed together with 1 package of guacamole seasoning) instead of the frozen avocado dip, and I use green olives, although I suppose the recipe probably calls for the black variety. I also substitute chunky salsa for the tomatoes when they're not in season.

Combine together in a saucepan on low heat

- 1 16 ounce can refried beans
- 1 package taco seasoning mix (I like the spicy variety)

Spread the mixture into a 12 x 8 x 2 inch dish. Layer the following ingredients as listed:

- 1 6 ounce container frozen avocado dip
- 1 8 ounce container sour cream
- 1 4.5 ounce can of chopped olives
- 1 small onion, chopped
- 1 large tomato, diced
- 1 4 ounce can chopped green chilies
- 1.5 cups shredded Monterrey Jack cheese

Serve with large corn chips. Makes six cups. Good served warm, also.

–From the *Ethnic Cookbook*, St. Paul the Apostle Church, Calumet, Michigan