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## Seven Layer Tex Mex Dip

I first tested this recipe years ago and can't believe how popular it remains. It is very easy to assemble with prepared guacamole and shredded cheese. If you want to make your own guacamole, use 3 avocados, lemon juice, salt and pepper.

2 10 ½ oz cans bean dip (I like 1 hot and 1 original)

1 cup guacamole (prepared is the easiest, 8 oz Wholly Guacamole is good) or up to 2 cups (16 oz) if you love your guac

1 cup sour cream (8 oz)

½ cup mayonnaise

2 T taco seasoning or chili seasoning, not the same as chili powder, can use more or less as desired

1 bunch green onions with tops, chopped, about 1 cup

2 cups coarsely chopped tomatoes, about 3 medium or 4 Roma

2 cans (3 ½ oz each) chopped ripe olives, drained

8 oz Mexican cheese, shredded – like cheddar and Monterey Jack

Chop the onions and tomatoes separately. Combine the sour cream, mayonnaise, and seasoning. Decide on the container for your dip. It should be a bowl or dish with a low rim. Too small a dish and the toppings spill over. Too large and the layers are too thin. A baking dish 6" x 10" is about the smallest, 9" X 13" too large. A 9" pie pan can work.

Layer the bean dip on the bottom of your dish. Next spread the guacamole all the way to the edges. Cover the layers with the sour cream mixture, and the avocados won't turn brown. Sprinkle layers of onions, tomatoes, olives, and cheese. Cover with plastic wrap and refrigerate if not serving immediately. It can be prepared a couple of hours before snacking. It is also good at room temperature. Serve with a spoon (at least for the first few dips) and tortilla chips. Add sliced jalapenos if you like the sizzle.



*Y'all Come Over*

Martha Burditt

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