

Tex Mex Dip

(In the order you'll do each layer.)

1 can spicy Frito-Lay bean dip

1- 30 oz (?) can of spicy refried beans

(Mix these two together and spread on platter.)

2 large, ripe, avocados

2 tablespoons lemon juice

S & P to taste

(Mash the avocado. Add s & p and mix. Then add the lemon juice and mix. The lemon keeps the avocado green. Spread within a half inch of the edge of the bean dip layer. If you can't find ripe avocados Safeway carries a prepared avocado mix in two separate packages for about \$5)

1 cup sour cream

3/4 cup mayonnaise

1 package taco seasoning

(Mix these three together and spread on beans to within a half inch of the edge of the edge avocado layer)

2 bunches of green onions.

Wash and trim the roots. I usually use the green ends...chopped small enough to look good, but large enough to resemble onions! Spread them to...you guessed it...within a half inch of the edge of the edge of the sour cream layer

1 15oz can medium, whole, olives. Rinse and slice and spread on onions.

(If you're in a hurry, you could buy two small cans of sliced olives.)

2-3 ripe tomatoes.

The smaller ones that are still on their vine look and taste the best!

2-3 cups of grated cheddar, spread on top to your taste!

(Spread cheese to within a half inch of the edge of the cream mixture)

The reason I leave the edges of each layer showing is that it looks prettier! Also, the big finish is the cheese...but leave it light enough to allow people to see the olives, tomatoes and onion layer.

Dorito's or Frito's Scoops...2-3 large bags!

Enjoy!