

## 5 Layer Chip Dip

1 large can Fritos Bean Dip  
1 med. tomato, chopped fine  
1 small onion, grated or chopped fine  
1 garlic clove, minced  
2 med. Avocados, mashed  
1 tbsp. lemon juice  
1 (4 oz.) can chopped green chilies, drained  
1 tsp. salt  
1 large ctn. Sour cream  
1/2 cup sliced black olives  
1 cup grated jack and cheddar cheese

Spread bean dip on a large flat platter. Mix together the tomato, onion, garlic, avocados, lemon juice, chilies and salt. Spread on top of the bean dip. Spread the sour cream on top of the tomato mixture. Sprinkle the black olives over the sour cream. Sprinkle the cheese over the black olives. Refrigerate 2 to 3 hours to blend. Serve with tortilla chips or corn chips.

Lillian Dove • Missoula

## Hearty Cheese Dip

2 lbs. Velveeta cheese  
1 large red or yellow onion  
1 lb. bacon  
1 (10 oz.) can chunky style tomato sauce  
Tabasco sauce

Melt cheese in a double boiler or covered in a microwave safe dish. Dice the bacon, peel and dice the onion. Brown bacon and onion together in skillet; drain well. Combine cheese, bacon and onion, tomato sauce and 6 dashes Tabasco sauce in chafing dish; mix well. Serve with your favorite corn chips. (Thin dip when necessary with milk.)

Anita Engberg • Vaughn

## Black Bean Salsa

3 tbsp. olive oil  
3 tbsp. lime juice  
1/4 cup chopped fresh cilantro  
salt and pepper to taste  
2 cups black beans, drained  
1 small can green chilies  
1 small red onion, chopped  
2 large tomatoes, chopped  
1 green pepper, chopped  
1 cup frozen corn

Mix together well the oil, lime juice, cilantro, salt and pepper. Toss with remaining ingredients. Serve with tortilla chips.

Sondra Etter • Stevensville

## Cowboy Caviar Dip

2 med. Cans black-eyed peas or black beans, drained  
1 cup salad oil  
1/2 cup red wine vinegar  
1/2 tsp. salt  
1/2 tsp. pepper  
1 clove garlic, crushed  
1 small can Mexican chilies, medium heat  
1/4 cup minced onion

Mix all ingredients. Refrigerate a week to allow flavors to blend. Serve with crackers and spread on small French bread slices.

Patricia Lawshe • Kalispell

## Fiesta Dip

Refried beans  
Avocado, mashed and lemon added  
Sour cream  
Lettuce, shredded  
Grated cheese  
Raw onions or scallions, chopped  
Diced tomatoes  
Diced olives

Layer each item in order on a platter. Amount depends on size of dish used. Serve with chips.

Lori Ann Meyers • Billings

## Nelwyn's Dip

2 med. size ripe tomatoes, chopped fine  
1 (6 oz.) can black olives, chopped  
1 small can chopped green chilies  
3 to 4 green onions, chopped  
3 tbsp. olive oil  
1 1/2 tbsp. apple cider vinegar  
1 tsp. garlic salt

Combine all ingredients. Serve with chips & enjoy.

Mary Harris • Lakeside

## Taco Dip

3 avocados  
3 cups chopped tomatoes  
2 tbsp. lemon juice  
1 can chopped black olives  
1 cup sour cream  
1 jar taco sauce  
1/2 cup mayonnaise  
3 cups shredded cheddar cheese  
1 cup sliced green onions  
2 cans refried beans  
1 bag corn chips

Mash avocados with 2 tablespoons lemon juice. Blend mayonnaise and sour cream. On a large serving plate spread refried beans, the avocado mixture, then the sour cream/mayonnaise mixture. Sprinkle cheese, then sliced green onions, tomatoes, and olives. Top it all off with the jar of hot sauce and enjoy!

Angela Dicken • Stevensville

## Hawaiian Dip

1 cup mayonnaise  
1 cup sour cream  
1/4 cup finely minced onion  
1/2 cup finely chopped canned water chestnuts  
2 Tbsp. finely chopped candied ginger  
1 Tbsp. soy sauce  
1 clove garlic, crushed  
Salt

Combine mayonnaise and sour cream; add remaining ingredients and mix well. Cover and chill. Serve with assorted crackers, or fresh veggies for dunking. Makes about 3 cups.

Kathleen Carlson • Whitefish

## Super Bowl Shrimp Nachos

1 tbsp. oil  
2 tsp. lime juice  
1/4 tsp. cumin  
1/4 tsp. paprika  
salt and pepper to taste  
1/2 tsp. finely minced garlic  
20 med. sized shrimp, peeled, deveined and rinsed  
40 large, flat tortilla chips  
1 1/2 cups guacamole  
2 ripe tomatoes, seeded and cut into 1/4 inch chunks or  
1/2 cup salsa, drained  
3/4 cup grated cheddar or Pepper Jack cheese  
1 tbsp. chopped parsley or cilantro  
1 whole avocado, chopped  
1 small can sliced olives  
Sour cream, optional

Prepare your shrimp before the game. Assemble small batches of nachos at a time so you can serve them warm. In a bowl, combine the oil, lime juice, cumin, paprika, salt and pepper. Toss with the shrimp, let rest for 15 minutes. Remove shrimp from marinade. Sauté in a skillet to cook through about 2 minutes per side. Halve the shrimp lengthwise and set aside, covered in the refrigerator. Arrange the chips on a baking sheet. Place half of a shrimp on each chip. Top each with 1 tsp. of guacamole. Top with tomato, cheese, parsley and olives. Broil the nachos to melt the cheese, about 1 minute. When they come out, add avocado and sour cream. Serve immediately.

Dianna Fritz • Billings

## Fiesta Nacho Hot Dip

1 (11 oz.) can fiesta nacho or cheddar cheese, undiluted  
1 (10 3/4 oz.) can condensed cream of chicken soup, undiluted  
1 (10 oz.) can enchilada sauce, mild, med. Or hot  
1 (4 oz.) can diced green chilies, mild med. Or hot  
1 (10 oz.) can chunk white chicken or turkey or both, drained  
sour cream, optional  
Crackers, breads, scoop chips or chips  
Assorted vegetable and/or snack trays  
Spearmint and peppermint leaves

Use only 4 oz. enchilada sauce, reserving remaining sauce. As a warm dip, use to add to mixture as it thickens for a dip consistency. Break up chicken or turkey into small bite size pieces. In a large saucepan or crock pot add together, cheese, soup, enchilada sauce, chilies and chicken or turkey. Heat until bubbly. Can serve with dollops of sour cream. You can place a small serving in the center of a dip dish surrounded by breads, crackers and/or chips or serve in a small crock pot with festive plate of finger veggies. Garnish either with spearmint and/or peppermint leaves. Leaves can be eaten as the zing for the dip or use for a tea.

Pricilla Ann Ferkin • Bozeman