



Loaded Guacamole Dip

Mexicana layered appetizer makes an impressive looking party appetizer

Taco Crema:

- 1-1/4 cups sour cream
- 3 Tablespoons taco seasoning

Guacamole

- 5 ripe avocados
- 1 teaspoon Kosher salt
- 1/2 cup tomatillo salsa
- 1/3 cup chopped cilantro
- 2 Tablespoons fresh lime juice

Green Salsa

- 3/4 cup chopped cilantro
- 1/3 cup finely chopped scallions
- 2 Tablespoons finely diced jalapeno peppers

Toppings

- 1-1/4 to 1-1/2 cups finely diced tomatoes, seeds removed; juice drained
- 1 to 1-1/4 cups crumbled cotija cheese
- 8 ounces canned black beans, drained and rinsed

3 /4 cup roasted or grilled corn kernels
Tortilla chips or Scoopers for serving

For the Taco Crema: In a medium bowl, whisk together sour cream and taco seasoning. Set aside in the refrigerator while you prepare the remaining elements.

For the Guacamole: In a large bowl, smash all guacamole ingredients until slightly chunky consistency. Cover; set aside.

For the Green Salsa: Mix together all green salsa ingredients. Set aside.

Chop Topping Ingredients. Set aside each topping ingredient in small bowls.

Assemble Appetizer:

1. On a large oval platter about 12x14 or 12x16 inches, spread guacamole in a 1/4- to 1/2-inch-thick layer. (As shown in picture)
 2. Gently spread taco crema on guacamole in a single layer, leaving a border of guacamole.
 3. Carefully create a ring of chopped tomatoes near the edge of the sour cream, then do the same with a smaller ring of cotija cheese.
 4. Continue making rings with the green salsa and the black beans, finishing with the corn in the center. Make sure to create very skinny rings so there is room for each ingredient.
 5. Serve immediately with chips or cover and refrigerator for up to an hour.
- Serves: 12 to 14

Recipe from: Tara Teaspoon, Tara Bench *Delicious Gatherings*, p.100, Shadow Mountain Publishing.

Cook's Note: The amount of ingredients will vary depending on the size of your pan, plate, or platter.

Here are a few suggestions that you might find helpful.

- We prepared the Guacamole last rather than at the beginning of the recipe.
- For the Taco Crema: we used 1 (16 oz.) container of sour cream and 1 package (1 oz.) original taco seasoning mix.
- We used 4 large avocados and ½ teaspoon salt since the other ingredients contained salt.
- For the Green Salsa – we felt that we would add a little tomatillo salsa or lime juice to hold the greens together for easier plating.
- For our dish, we needed to reduce the amount of greens, cheese, beans, and corn. We didn't change the amount of Crema or Guacamole. I used the leftover ingredients for another recipe.

About the Recipe: It's really a seven layered dip served flat on a platter. Tara Teaspoon composed the platter to look impressive, a real showstopper that is perfect for dipping and being the centerpiece on your table. She included a recipe for guacamole, but you can also use your favorite or purchased guac. This is a such a clever idea, and it's her go-to recipe for a party.