Seven-Layer Dip

Make-ahead · Serves a crowd · Make it with your kids · Holiday · Serves 12–16

Ken's note: TBD

Ingredients

- 2 cans (16 oz) refried beans
- 1 Tbsp chili powder
- 1 tsp ground cumin
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp dried oregano
- 2 cups sour cream
- 2 cups guacamole (see Guacamole)
- 1½ cups Tracy's Salsa (Sauces), well drained
- 2 cups shredded cheddar or Mexican-blend cheese
- 2 medium tomatoes, seeded and diced
- 4 green onions, thinly sliced
- 1 can (2.25 oz) sliced black olives, drained

Method

1. Stir the chili powder, cumin, garlic powder, onion powder, and oregano into the refried beans and spread in a 9×13-inch dish. Let cool if the beans were warmed. Layer on the sour cream, then guacamole, then the drained salsa, then the cheese. Scatter the tomatoes, green onions, and olives over the top. Cover and chill until serving. Serve with tortilla chips. Drain the salsa and seed the tomatoes so the dip doesn’t get watery; it can be made several hours ahead.