

Fix it for the game!

Layered Bean Dip with Corn Chips©

Pork - Ingredients:

2 Tbsp.	olive oil
1 Tbsp.	chili oil
1	pork tenderloin, remove tendons and fat, shred
1 med. large	onion, sliced
6 large	cloves garlic, minced
1/2 green	bell pepper, cubed
1/2 red	bell pepper, cubed
2 Tbsp.	taco seasoning or chili seasoning
1 tsp.	fajita seasoning
1 - 16 oz. can	refried beans
1 cup	salsa, medium style, drained

Method:

Spray a large pot with Pam™ and heat olive and chili oil. Add pork tenderloin (may use chicken or beef) and sauté until all liquid sizzles away (about 4 - 5 minutes). Add onion, garlic and peppers. Fry tender crisp (about 2 minutes). Take mixture off the heat and add seasoning, beans and salsa. Mix together.

Spread mixture evenly in a 9.5 inch deep dish pie plate. Cool if not serving right away.

Topping - Ingredients:

1 cup	sour cream
1 cup	iceberg lettuce, shredded
1 cup	cheddar cheese
1 - 2	tomatoes, cubed
1 - 2	spring onions or cilantro, sliced
1/4 cup	black olives, sliced

Method:

Spread the sour cream evenly over the pork mixture. In successive layers add lettuce, cheese, tomatoes, spring onions or cilantro and black olives. Decorate with a bell pepper and a radish rose.

Serve with corn chips.

Hint: If making a day or two ahead, add seasoning to meat mixture and cool. Add beans and salsa when ready to serve and then topping.

Hint: If you do not need the whole amount, freeze with beans and salsa. Defrost in refrigerator. Add topping when ready to serve.

Hint: Serve with a cold beer!