
Linda`s Fiesta Dip

Donna Smith Fitzgerald

Party Recipes from the Charleston Junior League - 1993

This is a layered dip that looks especially appetizing in a clear glass dish. If you don't have one, line any attractive container with curly lettuce leaves. The avocado mixture and the chopped vegetables may be prepared ahead; however, the dip should not be assembled until serving time.

3 ripe avocados, peeled, halved and seed removed

1 tablespoon mayonnaise

2 to 3 drops Tabasco sauce

squeeze fresh lemon juice

squeeze fresh lime juice

1/8 teaspoon garlic powder

1 cup sour cream

1 jar (16 ounces) picante sauce

1 cup grated sharp Cheddar cheese

1/4 to 1/2 cup chopped red onion

1 can (4-1/4 ounce) chopped ripe olives

1 medium tomato, peeled, seeded and chopped

Mash the avocados in a shallow bowl until smooth. Add the mayonnaise, Tabasco, lemon juice, lime juice and garlic powder. Mix well. Spread this mixture over the bottom of the serving dish.

Top with layers of sour cream, picante sauce, cheese, onion, ripe olives and tomatoes in that order.

Serve immediately with tortilla chips.

Yield: 8 to 10 servings

Appetizers

Per Serving (excluding unknown items): 701 Calories; 61g Fat (75.8% calories from fat); 11g Protein; 32g Carbohydrate; 1g Dietary Fiber; 107mg Cholesterol; 2242mg Sodium. Exchanges: 0 Grain(Starch); 4 1/2 Vegetable; 1/2 Non-Fat Milk; 10 1/2 Fat.