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# Mexican Bean Dip (Hot)

*Kristin Fisher Fary*

*Party Recipes from the Charleston Junior League - 1993*

Servings: 10

**2 cans (16 ounce ea) refried beans**  
**2 ripe avocados, peeled, halved and seeds removed**  
**1/2 teaspoon fresh lemon juice**  
**1 teaspoon crushed garlic**  
**salt (to taste)**  
**freshly ground pepper (to taste)**  
**1 cup sour cream**  
**1 package (1-1/4 ounce) taco seasoning mix**  
**1 cup tomatoes, peeled, seeded and chopped**  
**1 cup scallions, chopped**  
**1 cup black olives, chopped**  
**2 cups Monterey Jack cheese, grated**

Spread the beans in an even layer in the bottom of a 9x13-inch (or smaller) casserole dish.

In a small bowl, combine the avocados, lemon juice, garlic, salt and pepper. Mash well. Spread the avocado mixture in a layer over the beans.

Preheat a broiler.

In a small bowl, combine the sour cream and taco seasoning mix. Spread over the avocado mixture. Top with layers of tomatoes, onion, olives and then cheese.

Broil until the cheese is melted, about 2 minutes.

Serve with tortilla chips.

## **Appetizers**

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*Per Serving (excluding unknown items): 285 Calories; 20g Fat (60.8% calories from fat); 11g Protein; 18g Carbohydrate; 5g Dietary Fiber; 30mg Cholesterol; 706mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 0 Fruit; 0 Non-Fat Milk; 3 1/2 Fat; 0 Other Carbohydrates.*