

Spider Web Taco Dip

Yields: 10-15 servings

Prep time: 20 mins

INGREDIENTS:

- 1 can of refried beans
- 1 small can of green chiles (drained)
- 1 jar of salsa (chunky is best)
- 1 packet of taco seasoning
- 1½ cups of sour cream
- 1 can of black beans (drained)
- 1 small can of sliced black olives (drained)
- 1½ cups of shredded Monterrey Jack cheese
- 1 cup of store bought guacamole
- 5-6 green onions (sliced)
- ¼ cup of tomatoes (chopped)
- 1 bag of blue corn tortilla chips

TOOLS:

- [Chantal Deep Dish Pie Dish \(9 1/2 In.\)](#)
- [Ghost Baker \(1 Qt\)](#)
- Piping bag and thin piping tip
- Black plastic spider



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PROCESS:

1. In a small bowl, mix the taco seasoning with the refried beans. Spread this mixture onto the bottom of the pie dish.
2. Top this layer with 1 cup of sour cream and then the green chiles. Make sure the chiles are drained well.
3. The next layer is going to be the black beans. Spread them evenly on top of the green chiles.
4. To add the salsa layer, try to only spoon out the chunkiest bits of salsa to put on top of the black beans. The more liquid that you add, the more watery the layer. (You don't want this!)
5. Add 1 cup of shredded cheese as the next layer.
6. Spread the guacamole by adding dollops around the dish first, before spreading. This is the top layer that you are going to draw your spider web on with the sour cream, so make sure it is very smooth.
7. Prepare your piping bag with sour cream. Slowly trace a spider web on top of the guacamole layer.
8. Add a ring of shredded cheese, chopped tomatoes, green onions, and black olives around the outside. Place a black plastic spider in the middle of the web
9. Fill your ghost dish with the chips and serve together. **HAPPY HALLOWEEN!**