Cooking Techniques:
Cream, dice, dollop

To Cream:
Whip at high speed cream cheese & sour cream until smooth.

Dice:
Small even chop.

Dollop:
Drop small amounts

GLOSSARY:
Whisk Attachment:



Super Bowl -Taco Dip

YIELD: 1 Taco Dip Platter per kitchen group

Ingredients

½ pkg----------Cream Cheese
1 cup----------Sour Cream
1 ½ TB ----------Taco Seasoning

1----------Roma Tomato, diced
Variety ----------Red, Orange, Yellow Peppers, diced
1 Hunk ----------Iceberg Lettuce
¼ cup----------Salsa
¾ cup ----------Cheddar Cheese
to taste ----------Black Olives & jalapenos sliced

1 Bag of Tortilla Chips & 1 Large Party Platter

METHOD OF PREPARATION:



Chef Note:

"Mise en place your ingredients- meaning that you measure & chop & prepare all your ingredients first"

Meal Appeal
Do you have a variety of:

1. Color
2. Texture
3. Size & Shape
4. Temperature
5. Flavor

1. **Day 1:** In your Kitchen Aid Mixer, with a whisk attachment, cream your cream cheese & sour cream. Begin with your cream cheese and slowly add your sour cream. Add 1.5 TB Taco Seasoning.
2. Package and label your dip with kitchen color and hour.
3. **Day 2:** Chop & dice all veggies as directed in class
4. Spread combined mixture with a spatula in the center of your platter (medium sized circle)
5. Dollop your salsa over-top
6. Next layer on your chopped lettuce, black beans, cheddar cheese, diced tomatoes, green & red bell peppers
7. Garnish the top with your diced green onions, sliced olives, sliced jalapenos
8. Around the outside of your platter, spread your bag of chips!
9. Take a picture in the photo booth! Share it with me! ENJOY & CLEAN UP!