

Ultimate 7-layer Dip

(www.thefarmgirlrecipes.blogspot.com)

Tomato Layer:

4 large tomatoes, cored, seeded, and chopped fine
1 jalapeno, seeded and minced
3 Tbsp finely chopped cilantro
2 green onions, finely minced
2 Tbsp lime juice (if using fresh limes it's about 2)
1/8 tsp. salt

Guacamole Layer:

2 green onions, sliced thin, green and white parts separated
1 jalapeno chile, seeded and finely minced
1 small garlic clove, minced
2 Tbsp. lime juice (from about 2 fresh limes)
3 avocados, pitted, peeled and chopped
3 Tbsp. chopped fresh cilantro
Salt to taste

Black Bean Layer:

1 16-ounce can black beans, drained but not rinsed
2 garlic cloves, minced
2 teaspoons fresh lime juice (from about 1 fresh lime)
3/4 tsp. cumin
1/4 tsp. salt

Sour Cream Layer:

1 1/2 cups sour cream
1 cup shredded pepper jack cheese

Cheese Layer:

1 cup shredded pepper jack cheese
1 cup shredded sharp cheddar cheese

Tortilla chips, for serving

1. For the tomato layer, in a medium bowl, combine tomatoes, jalapeno, cilantro, minced green onions, and lime juice. Stir in salt and let stand until tomatoes begin to soften, about 30 minutes. Strain mixture through a fine mesh strainer or colander and discard the liquid. Set aside.

2. For the guacamole, in a small bowl, combine the white parts of the green onions, jalapeno, garlic and lime juice. Let sit for 30 minutes. Add two-thirds of the avocado to the bowl with the

jalapeno mixture and mash with a potato masher until smooth. Gently fold remaining avocado into mashed avocado mixture. Gently stir in the green parts of the green onions and the cilantro. Season with salt. Set aside.

3. Pulse black beans, garlic, remaining lime juice, chili powder, and remaining salt in a food processor until mixture resembles a chunky paste. Transfer to a glass 8X8 or 9X9-inch dish or similar sized bowl, spreading into an even layer.

4. In a medium bowl combine the sour cream, 1 cup pepper jack cheese and 1 cup sharp cheddar cheese and stir until smooth. Dollop the sour cream mixture on top of the black bean layer, smoothing to the edges in an even layer.

5. Sprinkle evenly with remaining cheese. Spread guacamole over cheese and top with tomato mixture. Sprinkle with additional sliced green onions, if desired, and serve with tortilla chips. The dip can be tightly covered and refrigerated for up to 24 hours. Enjoy!