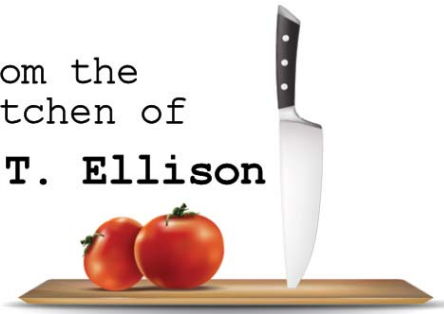


From the
kitchen of

J.T. Ellison



Ingredients:

- ✓ 1 16 oz can of black beans (smashed seasoned black beans)
- ✓ Enough Kraft Ranch salad dressing to cover the beans well (1/2 cup Ranch dressing)
- ✓ 1 10 oz can Hormel chili — no beans
- ✓ 1 10 oz can Rotel tomatoes with green chilies, drained
- ✓ Lots of Tostitos salsa con queso dip (1 cup)

The Most Divine Queso Dip Ever

I have a sweet friend at my local grocery store who is in charge of cooking the day's special recipes. She's set up in the corner by the deli, and she's a huge reader — we always end up chatting for several minutes about what's happening in our lives and the book world. The other day, she was making a 5 Layer Dip. It caught my eye because I am NOT a fan of refried beans — and this recipe used black beans instead, which I adore. I tried it, it was delish, so I bought all the ingredients, popped home and put one together for the Titans game.

Except... I messed it up. I grabbed the wrong can of black beans from my pantry, overdid it with two of the ingredients, and ended up with something slightly different than what she was making — and it was incredible. We ate the whole pan. So here's my screwed up version of the recipe (with appropriate ingredients in parenthesis). Though mine's infinitely more fun.

Directions:

- Preheat oven to 375 degrees
- With a spoon, smash black beans in the bottom of a 9x9 glass pan (spread smashed beans from can)
- Cover thoroughly with Ranch dressing
- Layer Chili and tomatoes
- Spread a thick coating of queso on top
- Bake for 30 minutes
- Serve with Tostito black bean corn chips

Now, their version creates a normal 5 layer dip. Mine turns into a hot, gooey, runny mix of everything in the dish, so I spoon it into bowls and use the chips to eat it like queso. Enjoy!

*As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.
Want a wine to go with your recipe? Check out J.T.'s wine blog,
The Wine Vixen, at TheWineVixen.com.*

