

Refried Bean Dip

Ingredients

- 1 (16 ounce) cans fat-free refried beans (or your favorite variety of canned refried beans)
- 1/2 cup shredded monterey jack cheese
- 1/3 cup beer
- 2 tablespoons butter
- 1 tablespoon minced onions
- 1 garlic cloves, minced
- 2 teaspoons chili powder

Directions

1. Combine all ingredients in a saucepan.
2. Over medium heat, stir until the beans are heated through, about 5-10 minutes.
3. For dip, transfer beans to a fondue pot to keep warm. Serve with Tostitos.

Quacamole

Ingredients

- 4 ripe avocados, halved, seeded and peeled
- 2 T lemon juice
- Juice of one lime
- 1 medium onion, finely diced
- 2 medium tomatoes, peeled and diced
- 1 teaspoon salt
- Hotsauce to taste

Directions

1. Place scooped avocado pulp in a large bowl, coat with lemon juice and mash with potato masher.
2. Add remaining ingredients and mix well.
3. Let sit at room temperature for 1 hour.. Serve with tortilla chips.

Jalapeno Cactus Cheese Dip

- Ingredients**
- 1 (8 ounce) container dairy sour cream
 - 1/2 cup jalapeno or French onion sour cream dip
 - 1/2 cup (2 ounces) shredded La VacaRica brand Asadero cheese
 - 1/4 cup diced canned jalapenos, drained
 - 2 tablespoons diced canned cactus
 - 1-1/2 teaspoon dried chives
 - 1/2 teaspoon salt
 - 1/4 teaspoon ground cumin
 - 1/4 teaspoon white pepper
 - 1/4 teaspoon garlic salt
 - 1/8 teaspoon ground red pepper

- Instructions**
1. Combine all ingredients; mix well.
 2. Chill several hours.
 3. Serve with blue corn chips.

Sopapilla Cheesecake Recipe

- 2 cans of crescent rolls
- 1 1/2 cups sugar
- 1 teaspoon vanilla
- 1 teaspoon cinnamon
- 2 (8 oz.) packages cream cheese, softened
- 1 stick butter

Preheat oven to 350F. Press 1 can of crescent rolls into bottom of 9 X 13 inch pan. Mix cream cheese, 1 cup sugar and vanilla until creamy. Spread over rolls in pan. Cover with other can of rolls. Melt butter and stir in rest of sugar and cinnamon. Pour over top. Bake for 30 minutes. Can be served warm or room temperature.

Mexican Banana Dip with Caramel Sauce

Ingredients

- 1 pound cream cheese, at room temperature
- ½ cup confectioners' sugar
- 2 ripe medium bananas, peeled
- 8 ounces store bought caramel sauce for ice cream
- ¼ teaspoon ground cayenne pepper
- 1 teaspoon cinnamon
- 4 (8 inch) flour tortillas
- 2 Tablespoons melted butter
- 4 teaspoons sugar

Directions

4. In a small saucepan, warm caramel sauce over low heat and season with cayenne pepper and ½ teaspoon of cinnamon.
5. Cut tortillas in wedges and place on a cookie sheet and brush liberally with melted butter. Sprinkle each wedge with sugar and a pinch of cinnamon and bake until crispy and sugar has melted on the tortillas, 5 minutes.
6. Beat cream cheese with mixer until smooth. Add the sugar and bananas, continue to beat until smooth.
7. Serve caramel in small fondue pot, banana mixture and tortillas separately for dipping or spreading in any combination.

Chorizo Queso Dip

Ingredients

- 1 chorizo sausage, a 4 ounce link
- 1 (8 ounce) packages shredded Mexican blend cheese, about 2 cups
- 1 (8 ounce) packages chive & onion cream cheese
- ¾ cup milk
- ½ cup diced tomatoes
- ¼ cup green onions, thinly sliced
- 1 jalapeno peppers, halved, seeded and diced

Directions

1. Remove casing from chorizo. Heat skillet over medium-high heat. Crumble chorizo into skillet; cook, stirring frequently and using a spoon to break up lumps, until sausage is well-browned, about 5 minutes. Remove sausage to paper towels to drain.
2. In a large microwave-safe bowl, combine Mexican cheese, cream cheese and milk. Microwave at Medium (50% power) stirring every minute until melted and hot, 6 to 8 minutes. Alternatively, you can prepare in the top of a double boiler over simmering water, stirring constantly, but melting time may differ.
3. Stir in chorizo, tomato, green onion and jalapeno. Place in fondue pot or slow cooker to keep warm. Serve with garlic tortilla chips.