



RKF Recipes

Tres chilies salsa

We pried the recipe secrets of our favorite fresh salsas from Cabo San Lucas' best restaurants to make this salsa. With perfectly balanced flavor, Tres Chiles has freshness from the finest tomatoes, heat from three chili pepper varieties and richness from our special blend of herbs and spices.

Southwest Fiesta Layered Party Dip

Ingredients

- 32 oz. refried beans
- 5 oz. black beans
- ½ cup diced **L'L GEMS** Candied Jalapenos
- ½ cup Smokin' Texas Gourmet **Tres Chilies Salsa**
- Smokin' Texas Gourmet **Smokin' Chipotle Seasoning**
- 16 oz. sour cream
- 3-4 avocados sliced about 1/8 inch thick
- 1 ½ cups grated cheddar cheese
- 1 ½ cups shredded Monterey Jack cheese
- 2-3 cups Roma Tomatoes chopped
- 6 oz. black olives chopped
- ½ cup green onions chopped

Directions - pre-layer preparation

1. In a bowl mix together refried beans, ½ the seasoning, salsa, and 3 tbsl sour cream
2. Spread into a casserole or lasagna dish
3. In a separate bowl mix the rest of the sour cream with the Smokin' Chipotle Seasoning
4. In a separate bowl mix the cheeses together

Directions - layer assembly

5. Add sour cream/salsa mixture on top of refried beans
6. Add layer of avocados on top of sour cream mixture
7. Add sour cream
8. Add mixed cheeses
9. Sprinkle with chopped tomatoes, olives, and green onion
10. Serve immediately, or chill for 1 hour before serving

