
Sombrero Dip

Serve with Corn Chips

From the Manassas Gourmet Club Dinner
"South of the Border"

Quantity	Ingredients	Preparation Notes
1 lb	Lean Ground Beef	☞ Cook ground beef and 1/2 cup onion in a large skillet until beef is browned, stirring to crumble meat.
1/2 C	Chopped Onion	
1/2 C	Hot Catsup	☞ Drain well and return to skillet
1 Tbsp	Chili Powder	
1 tsp	Salt	☞ Stir in catsup, chili powder and salt
1 15 oz can	Kidney beans, undrained	☞ Place beans in blender and process until smooth
		☞ Add to beans to meat mixture
1 C	Shredded Cheddar Cheese (4 oz)	☞ Bring to a boil then reduce heat and simmer 30 minutes until mixture thickens, stir occasionally
1/2 C	Chopped Onion	☞ Spoon meat mixture into a chafing dish, sprinkle with cheese, 1/2 cup onion and olives.
1/2 C	Ripe Olives, chopped	☞ Serve with corn chips