**One can of Black and one can of pinto beans**

**1 onion chopped and sautéed**

**1 teaspoon of cumin**

**1 teaspoon of Mexican Oregano**

**and 1 teaspoon of dried epazote**

**1/2 teaspoon of salt and a few shakes of ground pepper**

**1/4 C of fresh cilantro**

**1 plum tomato chopped**

**Rinse and drain the beans. Place them in a bowl, add half of the sautéed onions and tomato to the beans and spices. Mash the beans a little. Kind of half mash. And make this the first layer of your casserole.**

**Salsa Layer**

**1/2 a Cup of Salsa of your choice (you could use a bottled or make up a fresh**[**Salsa**](http://creativeclaycooking.com/?p=55)**). I recommend a mild one so you don’t burn people from enjoying this dip.**

**Tortilla chip layer**

**3 handfuls of tortilla chips.**

**about two to three big handfuls of crushed up tortilla chips. I didn’t pulverize mine but made them into pieces about the size of a nickel. I use blue corn tortilla chips.**

**Cheese and Jalapeno Layer**

**1 C of grated Cheddar Cheese**

**Half a chopped Jalapeno**

**Sprinkle the Cheddar Cheese on top of the chips add a few chopped Jalapenos.**

**Pepper layer**

**Roast 3 cloves of chopped garlic in olive oil. Or if you have some**[**roasted Garlic**](http://creativeclaycooking.com/?p=99)**around.**

**1 Green pepper chopped**

**Add 1 chopped green pepper or the equivalent of a yellow, red and green pepper mixed. My grocery store slices them and offers a medley for around 99 cents that is great for this.
Mix in the same pan you roasted the garlic and remaining sautéed onions. Cook a few minutes to get the peppers to wilt a little and flavors blend.**

**Olive Layer**

**1/2 a Can of Pitted Black Olives**

**Take a half a can of pitted black olives or a small can of sliced black olives and put this over the pepper layer. If the olives are pitted whole cut into slices.**

**Second Cheese Layer**

**1/2 a Cup of Grated Cheddar**

**1/2 a Cup of Monterrey Jack**

**Sprinkle on top**

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**Put the cassarole in the over at 350 degrees for 35 min.**

**Remove from oven and coat with:**

**Sour Cream Layer**

**1 cup to 1.5 cups of sour cream**

**2 t cumin**

**1 t Mexican Oregano crushed**

**2 t chili powder**

**salt and pepper**

**Take a half a large container of Sour Cream and add 2 t of cumin, 1 t of Mexican Oregano, 2 t of chili powder, some salt and pepper and mix.**

**Cover the top of the hot Taco Layers with this seasoned sour cream.**

**Guacamole Layer**

**See other recipe, mid way down page.**

**In the mean time make a**[**Guacamole**](http://creativeclaycooking.com/?p=132)**with at least 2 Avocados. Blending in a food processor is a good way to get a nice silky consistency for this recipe.**

**Take the Guacamole and carefully put in the middle of the sour-cream and spread around trying not to disturb the Sour Cream too much. I like to leave a rim of sour cream around the guacamole layer.**

**Fresh Garnish Layer**

**1/4 a Cup of Chopped Cilantro leaves**

**1/2 a green pepper chopped or a mix of red, green and yellow peppers if available.**

**2 green onions with the white parts chopped**

**1/4 Cup of sliced black olives**

**Mix all these 4 ingredients and sprinkle over the top.**

**Serve with a spoon and a big bowl of Tortilla Chips for dipping or just adding to the yummy mixture.**

**You can also make this with meat by cooking up some ground beef, add traditional taco seasonings and half an onion. Chipotle seasoned pieces of chicken can also make this more of meat eaters meal.**

**Time for everyone to Pig Out and they will!!**