

Premal's Mega-Dip Recipe

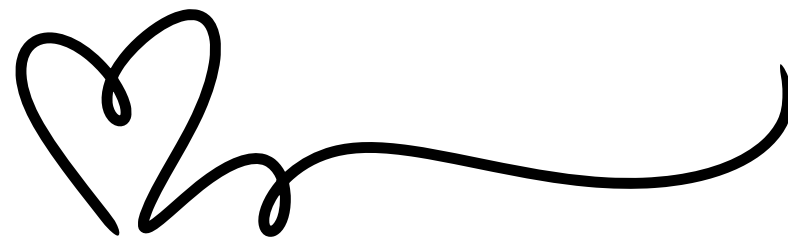


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Tools needed:

Sharp knives
Cutting boards
Spoons & Bowls
Rasp (aka zester)
Cheese grater
Large Serving Tray



Ingredients (12-15 servings)

For guacamole mixture:

- 4 large avocados (mashed)
- 1 bunch cilantro, remove stems (roughly chopped)
- 1 ½ bulbs of garlic, peel and grate using rasp
- 3 bunches of green onions, finely chopped (reserve some for topping)
- 3 limes (squeeze out juice)
- Grated fresh peppercorns

Other ingredients:

- 1 large tub of cream cheese
- 1 large tub of sour cream
- 1 can of black beans (washed)
- 1 jar of salsa
- Large block of cheddar cheese (grated)

Instructions

Layer 1: Mix ingredients for guacamole in a bowl. Add to serving tray.

Layer 2: Mix cream cheese and sour cream in a bowl. Add to serving tray.

Layer 3: Add a layer of salsa.

Layer 4: Add a layer of black beans.

Layer 5: Add a layer of salsa.

Layer 6: Add a layer of grated cheese.

Layer 7: Top with a layer of green onions.

Layer 8: The last layer we add is Love!

Thank you, Premal Laxman

From all of us at Parkdale Project Read

