



Santa Fe Dip
Submitted by Kelly Tilton
of University Place, Washington

“This is actually a twist on a recipe I found at the grocery store,” Kelly says. “Everyone loves how yummy and simple it is. We usually eat it by the bowl full and you can’t have just one bowl.”

According to Kelly, her Santa Fe Dip isn’t just a side dish—it can also make a main course. She also notes that would be a delicious treat when you’re sitting around a campfire.

Ingredients:

- 1 lb ground beef
- 1 package taco seasoning
- 2 cups water
- 2 tsp. chicken bouillon
- 1/4 cup flour
- 1 cup dairy sour cream
- 1 can (7oz) diced green chilies (4 oz is ok and what I normally use)
- 1 package tortilla chips
- 2 cups (8 oz) grated Monterey jack and Cheddar Cheese
- 1/2 cup sliced green onions

Directions:

Brown beef in medium skillet, drain fat. Add taco seasoning, blend well. In a small bowl combine bouillon, flour and water. Add to meat mixture, bring to a boil to thicken slightly. Stir in sour cream and green chilies, blend thoroughly.

Pour mixture into a 13×9x2 inch baking dish. Top with cheese and green onions. Bake in 375 degree oven until cheese is melted (about 5-10 minutes). Serve with chips.

