

Mexican Antipasto

Category: Mexican

Servings: 10

Rating: 10

Source: "Winners", Best of Bridge

Description:

Ingredients:

- cream cheese 8 ounce package of
- sour cream 1/2 cup
- garlic salt dash
- avocado 1 large mashed
- lemon juice 1/4 teaspoon
- tomato 1 finely chopped
- green chilies 4 ounce can
- bacon 5 slices cooked crisp and crumbled
- green onion 3-4, chopped
- olives 1/4 cup ripe sliced
- stuffed green olives 1/4 cup, sliced
- Old El Paso Taco Sau 8 ounce bottle (hot)
- cheddar cheese 1 cup grated
- taco chips

Instructions:

Combine the first 3 ingredients and use as the first layer in a 9" pie plate. Combine the next 4 ingredients for the second layer. Sprinkle on bacon, green onion, and olives. Spread Taco sauce over all and sprinkle with grated cheddar. Serve cold with cornchips, Taco chips, or crackers.