

Black Bean Chipotle Dip

Spicy and has a great kick! Make sure you have plenty of drinks.

Yield: 2 cups

16 oz	canned black beans, rinsed
12 oz	cream cheese, softened
4 oz	roasted red peppers
1 oz	chipotle chilies
1 tbsp	cilantro, washed and dried
1 tsp	fresh lime juice
1 oz pkg	taco spices

1. In work bowl fitted with metal blade add black beans, cream cheese, red peppers, chilies, cilantro, lime juice and taco spices; process for 2 minutes until smooth. Transfer to a serving dish. Serve with crackers, chips or toast points. Keeps up to 2 weeks in a covered bowl. The flavors get stronger after a day or two.

Tip: If the cilantro is not dry after cleaning the dip maybe too watery. Dry the herbs in an herb spinner.

Variation: I like to change the beans to pinto for a lighter looking dip.