



Spider Web Taco Dip made with Rustlin' Rob's Taco Seasoning

INGREDIENTS:

- 16 ounce can refried beans
- 2 tablespoons [Rustlin' Rob's Taco Seasoning](#)
- 1/4 cup taco sauce
- guacamole: 1 ripe avocado, 1 teaspoon lime juice, 1/2 teaspoon salt, pinch garlic powder
- 1/2 cup sliced ripe black olives
- 1 cup shredded cheddar
- 1/2 cup chopped ripe tomato
- 1 green onion, thinly sliced
- 1/2 cup sour cream
- 2-3 tablespoons milk
- plastic squirt bottle (optional: *for the web*)
- plastic spider ring (optional)
- warm tortilla chips

DIRECTIONS:

1. Stir together the refried beans, taco seasoning and taco sauce; warm the beans up.
2. Spread beans in the bottom of a glass pie plate.
3. Mash the avocado and stir together with the lime juice, salt and garlic powder.
4. Spread guacamole over the top of the beans.
5. Mix sour cream with enough milk to make it thin and easy to come out of the squirt bottle.
6. Draw spider web on the top of the guacamole with the sour cream.
7. Sprinkle olives, cheese, tomato and green onion around the edges.
8. Place spider in the center for decoration (but do not eat! LOL!)
9. Serve taco dip with warm tortilla chips.