

TASTE TEST 2008

Hors d'oeuvres/ Sandwiches

1st Place

Incredible Mexican Bison Dip

Christa Lovas, Lovas Bison, Foxwarren, MB

1 pkg cream cheese
1/2 cup sourcream
1/2 cup mayo (not miracle whip)
1/2 cup cheddar cheese grated
1/2 cup mozza cheese grated
1 tsp Epicure Poco Picante Salsa Mix
1 tsp Epicure Jalepeno & Cheese Dip Mix
1 tsp Epicure Pueblo Bean Dip Mix
1 lb ground bison
2 tsp Epicure Taco Seasoning
salt to taste

Brown bison burger. While burger is browning, place taco seasoning in 1/4 cup of warm water for at least 5 minutes. Add rehydrated seasoning & salt to burger and simmer for 10 minutes.

Mix all other ingredients together until blended well. Mix in 1/2 taco burger into cheese mixture and place in an oven proof dish. Top with remaining meat mixture and top with cheddar cheese and bake in oven until heated through. Can top with fresh diced tomatoes, olives, green onions, etc if desired. Serve with bread cubes or tortilla chips. Enjoy!