



## Dips of the Dead

**Yields:** 15 Servings

**Total Time:** 60 Minutes

When you're throwing down for the dead, you need some chips and dips that people can grab a quick bite before breaking a leg on the dance floor (or in the graveyard). For this dish, we dig out all the treats, and actually make a tray to keep some brightness goin' in a dark situation, babe. We've got 3 dips joining forces to set up a really cool presentation. By using 2 9" cake pans and an upside-down 9" heart-shaped cake pan, we're able to make a giant skull for a cool display on our table. The guac, pico and mole negro give a different flavor for everyone, but our unique mole combined raisins, plums, black beans, tomatillos and other fresh veggies to bring something really, really special and different, just like all the people coming to the party. For a night of the living dead, having a killer spread of dips is really going to bring some life to the party.

### *Ingredients*

- Guacamole (ingredients/directions below)
- Pico De Gallo (ingredients/directions below)
- Mole Negro (ingredients/directions below)
- 1 Dried chorizo sausage, sliced into discs
- 2 Large bags of white corn chips (the type you get in paper bags)

### *Ingredients for Guac*

- 4-6 ripe avocados (bought a few days ahead of time)
- 1 Tbsp chopped cilantro
- 1/2 of a diced red onion
- 1/2 to 1 diced, de-seeded jalapeño (depending on how much heat you want)
- 1 Tbsp of fresh lime juice
- 1 tsp of quality flake salt
- 1/2 tsp of cumin
- 1/4-1/2 cup of diced plum tomatoes
- 1-2 cloves of crushed garlic



### *Directions for Guac*

- Cut the avocados in half, pop out the pit, but set a few aside to store as needed)
- Put the avocados in a glass or wooden bowl, and mash but leave it kinda chunky
- Add in the garlic, tomatoes, jalapeño, lime juice and cumin and stir again
- Before serving, top with the salt
- Dip a chip and eat it all up

### *Ingredients for Pico*

- 1 lb Roma tomatoes, (3-4 medium), or garden tomatoes, diced
- 1/2 medium white onion, (1 cup chopped), or yellow onion or red onion
- 1 jalapeno pepper, seeded and finely minced (optional)
- 1/2 cup cilantro, chopped
- 2 Tbsp lime juice, from 1 lime
- 1/2 tsp salt, or to taste
- 1/8 tsp black pepper

### *Directions for Pico*

- Mix the tomato, pepper, cilantro, onions
- Add the salt, pepper and lime and rest over night

### *Ingredients for Mole Negro*

- 5 tomatillos, husks removed, and halved
- 3 plum tomatoes, quartered
- 1 diced white onion, peeled and quartered
- 1 ripe plantain, peeled, cut in half
- 1 12 oz can Caribbean spiced black beans, opened but not drained
- 5 cloves garlic
- 2 C chicken stock as needed
- 1 adobo pepper
- 1/2 C bacon grease
- 1 tsp roasted sesame seeds, plus more for serving
- 1/4 C pitted dried prunes



- 1/4 C raisins
- 1/2 Tbsp cinnamon
- Salt and pepper to taste

#### *Directions for Mole Negro*

- Roast tomatillos, tomatoes, onion, plantain, and garlic on an aluminum foil-lined baking sheet, cut side down. Broil until charred and blistered on one side, 4 to 8 minutes
- Transfer to blender. Add 1 cup chicken stock and blend, starting on low and increasing to high, until completely smooth, about 1 minute
- While the veggies roast, heat the bacon grease in a pan
- Cook the raisins and prunes and cinnamon in the bacon grease, for 5 minutes, stirring frequently
- Add in the adobo pepper and cook for another 2 minutes
- Throw those in the blender, blend again
- Add a can of the Caribbean-spiced black beans into the blender (juice and all)
- Transfer all of it to a pot to heat through
- Slowly add chicken stock until desired consistency, keep heating until thick

#### *Directions Overall*

- Fill one of the round 9" cake pans with guacamole
- Fill the second 9" cake pans with pico de gallo
- Fill the heart-shaped cake pan with mole
- On a large tray (the biggest cookie sheet you have), place the two round dips towards the top, these are the eyes of the skull
- In between those two, place the heart shaped pan, pointy part up, a little lower, to be the nose of the skull
- Take the chips, and surround make the rest of the skull - picture a big circle of chips around the two round pans, and a rectangle of chips around the nose
- After that, take the cuts of chorizo and make some teeth on the bottom of the skull
- Present a trio of dips that's to die for!