Shark Infested 5 Layer Dip

INGREDIENTS

- BLUE CORN TORTILLA CHIPS
- 1 CAN REFRIED BEANS
- 2 CUPS PEPPER JACK CHEESE
- HALF A CUP OF DICED ONIONS
- HALF A CUP OF DICED TOMATOES
- SOUR CREAM
- NEON BLUE FOOD COLORING
- SALSA TO GARNISH - OPTIONAL

1. IN A SERVING DISH, SPREAD A FLAT LAYER OF REFRIED BEANS.

2. NEXT, SPRINKLE A FLAT LAYER OF CHEESE ON TOP OF THE REFRIED BEANS.

3. IF YOU CHOOSE TO SERVE THE DISH HOT, WARM THE BEAN AND CHEESE LAYERS IN A MICROWAVE OR OVEN UNTIL THE CHEESE IS MELTED.

IF YOU CHOOSE TO SERVE THE DISH CHILLED, MOVE ONTO STEP 4.

4. SPRINKLE A FLAT LAYER OF DICED TOMATOES OVER THE CHEESE.

5. SPRINKLE A FLAT LAYER OF DICED ONIONS OVER THE DICED TOMATOES.

6. SET ASIDE A FEW TABLESPOONS OF SOUR CREAM.

7.PLACE THE REMAINING SOUR CREAM IN A BOWL AND BLEND IN SEVERAL DROPS OF NEON BLUE FOOD COLORING.

8. SPREAD A LAYER OF THE BLUE SOUR CREAM OVER THE DICED ONIONS UNTIL COVERED COMPLETELY.

9. DEPENDING ON THE SIZE OF YOUR DISH, DROP A FEW DOLLOPS OF THE UN-DYED WHITE SOUR CREAM ON TOP OF THE BLUE SOUR CREAM.

10. IN THE MIDDLE OF EACH WHITE SOUR CREAM DOLLOP STICK A BLUE CORN TORTILLA CHIP WITH ONE OF THE POINTED TIPS FACING UPWARD TO CREATE A FIN.

11. SPRINKLE DICED ONIONS AND TOMATOES AROUND EACH FIN.