



The Savory Supe

By Scottie Hines, CGCS
Windsong Farm Golf Club



Cowboy Beef Dip

12 Servings

Prep: 20 minutes

Cook: 25 minutes

Ingredients

1 pound ground beef
4 tablespoons chopped onion, divided
3 tablespoons chopped sweet red pepper, divided
2 tablespoons chopped green pepper, divided
1 can (10-3/4 ozs) condensed nacho cheese soup, undiluted
1/2 cup salsa
4 tablespoons sliced ripe olives, divided
4 tablespoons sliced pimiento-stuffed olives, divided
2 tablespoons chopped green chilies
1 teaspoon chopped seeded jalapeno pepper
1/4 teaspoon dried oregano
1/4 teaspoon pepper
1/4 cup shredded cheddar cheese
2 tablespoons sour cream
2 to 3 teaspoons minced fresh parsley
Tortilla chips

Directions

In a large skillet, cook the beef, 3 tablespoons onion, 2 tablespoons red pepper and 1 tablespoon green pepper over medium heat until meat is no longer pink; drain. Stir in the soup, salsa, 3 tablespoons ripe olives, 3 tablespoons pimiento-stuffed olives, chilies, jalapeno, oregano and pepper. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Transfer to a serving dish. Top with the cheese, sour cream and parsley; sprinkle with the remaining onion, peppers and olives. Serve with tortilla chips. Yield: 3 cups.

Note: When cutting hot peppers, disposable gloves are recommended. Avoid touching your face.

Enjoy!

- Scottie Hines

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