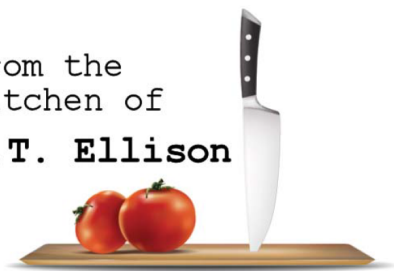


From the
kitchen of

J.T. Ellison



Ingredients

- ✓ 3 tablespoons olive oil
- ✓ 1.5 tablespoons white vinegar
- ✓ 1 teaspoon salt
- ✓ 1 teaspoon black pepper
- ✓ 1 teaspoon garlic powder
- ✓ 2 large tomatoes (skinned and diced) or 2 cans diced tomatoes
- ✓ 3-4 green onions, chopped
- ✓ 1 (2 1/4 ounce) can chopped black olives
- ✓ 1 (4 ounce) can chopped green chilies

Clandestine Dip (aka Garbage Dip)

This is a huge favorite from my childhood. It's one of those awesome family recipes from the 70s that everyone makes a little differently. And it's perfect party food, a real crowd pleaser. Plus, it's better after sitting for 12 hours in the fridge, so it's an easy dip to make beforehand. Enjoy!

Directions

1. Mix olive oil, vinegar, salt, pepper, and garlic powder.
2. Add tomatoes, onions, olives, and green chilies.
3. Mix well to coat, then chill overnight.
4. Toss with a fork and serve with tortilla chips or Fritos.

As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com/Recipes. Want a wine to go with your recipe? Check out J.T.'s wine blog at TheWineVixen.com.