Chipotle Bean Dip

Spicy and has a great kick! Make sure you have plenty of drinks.

Yield: 2 cups

16 oz canned black beans, rinsed 12 oz cream cheese, softened 4 oz roasted red peppers 1 oz chipotle chilies 1 tsp

fresh lime or lemon juice

1 oz pkg taco spices

Herbs for decorating

1. In work bowl fitted with metal blade add black beans, cream cheese, red peppers, chilies, cilantro, juice and taco spices; process for 2 minutes until smooth. Transfer to a serving dish. Serve with crackers, chips or toast points. Keeps up to 2 weeks in a covered bowl. The flavors get stronger after a day or two.