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## Cooking With Rania

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### Halloween Brain Dip

#### INGREDIENTS

##### Guacamole:

- 2 ripe avocados, pitted, peeled
- 2 jalapeno peppers, seeded and minced
- 1 tomato - chopped
- 3 tablespoons lime juice
- 2 tablespoons chopped onion
- 1 clove garlic - minced
- 1/2 teaspoon cumin
- Sea salt to taste
- Frank's Red Hot Sauce to taste
- 1 can black beans – drained, rinsed and drained again

- 1 head of cauliflower – center hollowed to create a bowl
- Black tortilla chips

#### DIRECTIONS

In a bowl, mash all of the ingredients together with a fork until blended and still chunky. You may also use a food processor using on/off turns.

Remove from bowl of the food processor and place in serving bowl. Add the drained black beans to the bowl and cover tightly by laying a sheet of plastic wrap directly on the surface of the guacamole and gently squeezing out any air bubbles. Seal the wrap to the edges of the bowl and refrigerate until ready to use.

Assembly:

Place the guacamole in the center of the hollowed bowl of cauliflower and serve with black tortilla chips