

Ceil's Taco Salad

- 1 ½ - 2 lb. ground beef, browned and drained
- 1 head iceberg lettuce, chopped fine
- 7 plum tomatoes, diced
- 1 large, hot white onion, diced
- 1 green bell pepper, diced (optional)
- 1 - 14.5 oz. can red kidney beans, drained
- 1 - 14.5 oz. can garbanzo beans, drained (chick peas)
- 1 - 14.5 oz. can black beans, drained
- 1 - 16 oz. bottle ranch salad dressing (buttermilk ranch is best)

- 1 - 2 cup package shredded sharp cheddar cheese
- 1 - 11 oz. bag nacho cheese Doritos, crushed (pieces about the size of a dime)
- Optional: green or black olives, mushrooms

Combine first 9 ingredients in a clean, plastic garbage bag. Refrigerate until ready to serve. Right before you serve it, add the Doritos and cheese. Massage the bag to mix it all together, then put into a large serving bowl. This is best if made a day ahead. The hotter the onion, the better. I use the big white onions.

I have been making this recipe for over 30 years, and it's a favorite with everyone who tries it. I serve it with corn on the cob, fresh fruit, and tortilla chips. You can also offer salsa on the side to "hotten it up" a little.

Some people make taco salad with Catalina dressing, but I like the Ranch better.

To crush the Doritos, open the bag just a little, and smash the bag on the counter with your hand. It just kills me to do this, because I'm so used to trying to keep the chips whole!

This is also good for leftovers, but you'll have to add fresh Doritos, as they get soggy after a while. Feeds a crowd (12-18 people)