Beatrice®

Rosarita's Gridiron Classic



The biggest games of the season deserve your very best effort. Like this easy-to-fix, fun-to-serve, great-to-eat Gridiron Classic, featuring a backfield of Rosarita refried beans. Just follow the game plan below – and enjoy!

Preparing The Field.

Spread two 10oz ROSARITA REFRIED BEANS (any variety) evenly to edge of large baking dish or platter.

Pre-Game Warmup.

Brown 1lb GROUND BEEF and 1/2 cup diced ONIONS in skillet, then drain.

Third Down.

Pour 1 1/2 cups ROSARITA CHUNKY SALSA DIP or ROSARITA PICANTE SAUCE into beef. Stir and heat. Layer over beans, leaving a one inch border.

All-Time Grate.

Layer 1 1/2 cups shredded CHEDDAR CHEESE evenly over beef mixture.

Pileup!

Spread 3 cups GUACAMOLE across field.

Get Creamed!

Smooth one cup SOUR CREAM across the field. Reserve another 1/4 cup for garnish.

The Game Plan.

Create your own game plan using RIPE BLACK OLIVES, GREEN OLIVES, GREEN ONION or CILANTRO, RED BELL PEPPER, and SOUR CREAM as pictured. Cover and chill until ready to serve.

Wide Receiver.

Load up those TORTILLA CHIPS, open wide – and enjoy!

All Star Line Up.

For more winning recipes, go to: www.beatricerecipes.com



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