

# FIESTA *Style!*



**Rosarita®**





¡Bienvenidos!

Ever since the early Western settlers sampled their first frijoles and salsa, Mexican home-cooking and hospitality has earned a permanent place in American hearts.

Mexican merry-making—complete with parades, piñatas, mariachi bands and mouth-watering meals—is as legendary as Latin romance...but much more enduring.

I call it fiesta folklorica...it's a spirit, an energy...a style! The secret? Just a bit of organization and a whole kitchen full of great-tasting Rosarita sauces, salsas, refried beans and taco shells. It's passion... a passion for memorable parties.

In Mexico we say, "mi casa es su casa." My house is your house. And parties exemplify our Hispanic hospitality. Our fiestas are celebrations...of life, friendship and good food.

So, join our party. Enjoy tips on home entertaining and five new party menus from my kitchen. After all, no Mexican meal is complete without the great taste of Rosarita!

¡Con mucho cariño!

Rosarita

Rosarita

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# MORNING ALMUERZO

## *the breakfast buffet*

In Mexico, two breakfasts are actually served: desayuno, an early morning coffee/chocolate and roll; and almuerzo, a larger, late morning brunch.

For an eye-opening almuerzo, I like to throw open the doors and windows to let sun stream inside. Coordinate colorful table linens with the menu's fresh fruit selections. Red, green and white (the colors of the Mexican flag) are popular choices. Varying sizes of Mexican clay pots with miniature cacti can double as table decorations and place card holders.

Drape Mexican serapes over the buffet, with sombreros hanging from pegs above the buffet board. Lariat rope can circle the buffet or hang from a corner. For fresh, authentic flavor, use Rosarita sauces and salsas to bring the taste of Mexican hospitality to your morning meal. Cut fresh fruit in geometric shapes and place in tortilla baskets.

For music, try corridos (Mexican folk songs) that share a history of the Mexican countryside or our ancient Indian music featuring drums, flutes, gourd rattles and seashells.

### Menu



South-of-the-Border Souffle

Jose O'Brien Potatoes

Papaya Wedges with Lime

Ripe Red Strawberries

Sweet & Salsa Sticky Bacon

Zest-of-the-West Bloody Marys

## South-of-the-Border Souffle

- 1/3 cup butter
- 6 eggs
- 1 1/2 cups all-purpose flour
- 1 cup milk
- 1/2 cup Rosarita Mild Chunky Taco Salsa
- 1 (16-oz.) can Rosarita Refried Beans, any variety
- 1 1/3 cups shredded Cheddar cheese
- 1 green onion, chopped

In 4 1/2-quart oven-proof skillet or shallow baking dish, melt butter in 400°F oven. Meanwhile, in bowl with electric mixer, beat eggs until smooth. Alternate addition of flour and milk 1/3 at a time. Add salsa, stir until blended. Remove skillet from oven and add eggs. Bake 25-35 minutes or until puffy and well browned. While eggs bake, in a saucepan heat beans with 1 cup Cheddar. Spread beans over top of cooked eggs. Top with *remaining* Cheddar and place under broiler for 2-3 minutes or until cheese melts. **BE CAREFUL NOT TO BURN DELICATE EDGES OF EGG PUFF.** Top with chopped green onions. To serve, cut into wedges. Makes 6-8 wedges.

## Jose O'Brien Potatoes

- 1/3 cup Wesson Oil
- 1 (24-oz.) pkg. frozen O'Brien-style potatoes
- 1/2 cup Rosarita Medium Chunky Taco Salsa
- 1 (4.5-oz.) can chopped ripe black olives, drained
- 1/2 tsp. salt
- 1/4 tsp. *each*: garlic powder and pepper
- 2 cups shredded Cheddar cheese

In large skillet, over medium heat, heat oil to 350°F; *carefully* add frozen potatoes. Cook, covered, 5 minutes. Stir potatoes and cover; cook 3 minutes longer. Stir in salsa, olives, salt, garlic powder and pepper; top with Cheddar. Cook, covered, 3 minutes longer or until cheese melts. Makes 6-8 servings.

## Sweet & Salsa Sticky Bacon

- 8 slices thick-cut bacon
- 1/3 cup *each*: Rosarita Mild Taco Sauce and Hunt's Tomato Ketchup
- 2 1/2 Tablesp. honey
- 1 teasp. instant minced onion

On rack in foil-lined broiler pan, place bacon in single layer. Broil, one inch from heat, for 5 minutes; drain. Turn bacon and broil on other side 5 minutes longer; drain. Meanwhile, combine *remaining* ingredients. Brush 1/2 taco sauce mixture over bacon; broil 5 minutes. Turn bacon and brush with *remaining* mixture; broil 10 minutes longer. Let cool 5 minutes before serving. Makes 8 slices.

**Zest-of-the-West Bloody Marys**  
To wake up your Bloody Mary, substitute

2 Tablespoons Rosarita Taco Sauce for  
2 Tablespoons Bloody Mary mix.

# MEXICAN MERIENDA

## *the afternoon tea*

For me, Mexican tea time is synonymous with the great outdoors... expansive courtyards with fountains, flowers, vines and pots of blooming plants. South of the border, where the temperature rarely drops below the high 60's, cooking—and dining—are often outdoors, making the most of nature's profusion of vibrant colors.

For your own Rosarita-style Mexican merienda, decorate the table and dining area with large, old-fashioned bouquets of field or garden flowers such as daisies,

zinnias, gladiolas and dahlias. Old Spanish lace or crisp white linens (or muted pastels picking up colors from your bouquets) can adorn the tables; wrap utensils in napkins of varying pastel shades. Serving platters and dinner plates should be glass, allowing the color and elegance of the food to be the meal's major focus.

For background ambiance, enjoy the natural sounds of the outdoors or get classical Spanish guitar music to play softly in the background.

### Menu



Sopa de Papas

Alfresco Finger Sandwiches

Tortilla Triangles de Pollo

Piñata Rice Salad

Spicy Merienda Spritzers

### Sopa de Papas

*Potato Soup*



- 1½ cups julienne-cut green onions
- 1 cup sliced celery
- ¼ cup butter
- 3 medium baking potatoes, peeled and cut in ½-inch cubes
- 3 cups water
- 2 tsp. instant chicken bouillon granules
- ⅔ cup milk
- ⅓ cup sour cream
- 1 tsp. salt
- ¼ tsp. each: ground cumin and garlic powder
- ½ cup Rosarita Mild Taco or Chunky Picante Sauce

In saucepan, saute onions and celery in butter for 5 minutes. Add potatoes, water and bouillon granules; heat to boiling. Simmer; covered, 30 minutes. Place ½ potato and liquid mixture in blender; cover and process on low just until smooth. Pour into serving bowl. Repeat with *remaining* potato and liquid mixture. Whisk in *remaining* ingredients *except* taco sauce, until smooth. Serve warm or chill 2 hours before serving. To serve, place ⅔ cup soup in *each* serving bowl. Drop 1 tablespoon taco sauce in *center* of soup. With table knife blade, cut and twist through soup to obtain a "marbled" effect. Makes 5 cups of soup.



## Alfresco Finger Sandwiches

- $\frac{1}{3}$  cup mayonnaise
- $\frac{1}{4}$  cup Rosarita Mild Chunky Taco Salsa
- 1 to 2 Tablesp. minced cilantro
- $\frac{1}{2}$  teasp. salt
- $\frac{1}{4}$  teasp. white pepper
- 10 hard-cooked eggs, peeled and finely chopped
- $\frac{1}{2}$  cup *each*: minced green onion and celery
- 1 (4.5-oz.) can chopped ripe black olives
- 12 slices assorted sandwich breads, crusts removed

In large bowl, combine mayonnaise, salsa, cilantro, salt and pepper. Gently stir in eggs, green onions, celery and olives. Chill 1 hour. Evenly divide and spread egg salad over 6 slices of bread. Top *each* slice with *remaining* slice of bread. Carefully cut *each* into quarters. Makes 24 sandwich quarters.

## Tortilla Triangles de Pollo

- 1 lb. shredded, cooked chicken
- 4 navel oranges, peeled, white pith and seeds removed and cut into  $\frac{1}{8}$ -inch thick rounds
- 2 cups julienne-cut, peeled jicama
- $\frac{1}{2}$  cup *each*: Rosarita Medium Chunky Picante Sauce and Wesson Oil
- $\frac{1}{3}$  cup rice vinegar
- 3 Tablesp. frozen orange juice concentrate, thawed and undiluted
- 2 teasp. minced cilantro
- $\frac{1}{4}$  teasp. *each*: ground cumin and pepper
- Toasted Tortilla Triangles\*

In large bowl, combine first 3 ingredients. In small bowl, combine *remaining* ingredients *except* tortilla triangles. Pour dressing over chicken mixture and chill 1 hour. Slightly drain chicken and mound on tortilla triangles. Serve immediately. Makes 4 cups chicken salsa.

\*Note: Toasted Tortilla Triangles: Spread 1 teaspoon *each*: butter and Parmesan cheese on 1 (8-inch) flour tortilla. Broil, one inch from heat, for 3-5 minutes or until golden. Cut into 6 wedges. Continue preparing tortillas to meet desired quantity.

## Piñata Rice Salad

- 1 cup Rosarita Mild Chunky Picante Sauce
- 1 Tablesp. mayonnaise
- 3 cups cooled, cooked rice
- $\frac{1}{2}$  lb. peeled, cooked shrimp
- 1 cup sliced ripe black olives
- $\frac{1}{3}$  cup *each*: diced red bell peppers, sliced celery and crumbled, cooked bacon
- $\frac{1}{4}$  cup chopped green onion
- 1 Tablesp. diced red onion
- $\frac{1}{4}$  teasp. *each*: garlic powder, salt and pepper

In small bowl, combine picante sauce and mayonnaise. In large bowl, combine *remaining* ingredients. Pour picante sauce mixture over rice mixture and toss well to evenly coat. Chill 2 hours before serving. Makes 5 cups.

## Spicy Merienda Spritzers

Cool off with spritzers made by combining  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup water and 8 *each*: whole clove and allspice in saucepan. Bring to

boil; simmer for 10 minutes. Let cool, then add  $1\frac{1}{2}$  cups chilled tea,  $1\frac{1}{2}$  cups orange juice and  $\frac{3}{4}$  cup club soda. Serve in chilled glasses with mint sprig garnish.

# PARENTS NIGHT OUT

## *the teen social*

I remember when—true to old Mexican customs—a chaperone accompanied Mexican teens on all social outings. Today, American music and mores predominate in all but the smallest villages. Party madness for Mexican teens means music, dancing, sports, friends, good conversation, great-tasting food... and no parents!

For your youthful south-of-the-border bash, use bold, brilliantly colored, oversized Mexican paper flowers and piñatas. Decorate inside and outdoors to allow plenty of space for dancing and conversation. Stack bright plastic or heavyweight, primary color paper plates on wicker liners at one end of the buffet table. Use a mixture of brightly colored

paper napkins, rolled and popping out of mugs, to add further color. A long fringed Mexican scarf can be used as the table runner with a bouquet of paper flowers as the centerpiece. Serve tortilla chips in large Mexican baskets. And have plenty of Rosarita sauces and salsas on hand—in all varieties—to please both mild and extra spicy personalities.

Give every muchacha (young woman) a flower for her hair as she arrives. And provide cascarones (hollowed-out and beautifully decorated eggshells filled with confetti) for each partygoer. One of my favorite Mexican customs says you bring a favorite friend good luck by breaking a cascarron over his head!

### Menu



Chuck Wagon Chicken Wings

Macho Nachos

Southwest Wrangler Burgers

Chi-Wow-Wow! Bean Dip

Caballero Corn Casserole

Fresh Fruit Kabobs

Virgin Margarita Punch

### Chuck Wagon Chicken Wings



- 3 lbs. chicken wing drummettes
- 1 cup Rosarita Medium Chunky Picante Sauce
- $\frac{2}{3}$  cup firmly packed, light brown sugar
- $\frac{1}{4}$  cup frozen orange juice concentrate, thawed and undiluted
- 3 Tablesp. instant minced onion
- $\frac{1}{4}$  teasp. garlic salt

In  $13 \times 9 \times 2$ -inch baking dish, place drummettes in single layer. Bake, covered, at  $375^{\circ}\text{F}$  for 45 minutes; drain. Meanwhile, in saucepan, combine *remaining* ingredients. Bring salsa mixture to boil; simmer, uncovered, 15 minutes. Pour sauce over drummettes and bake 45 minutes longer. Makes approximately 30 drummettes.



## Macho Nachos

- 60 tortilla chips (about 8 cups) or 8 cups large pieces of broken Rosarita Taco Shells
- 1 (16-oz.) can Rosarita Refried Beans, any variety
- ½ cup Rosarita Medium Chunky Salsa Dip
- 1 cup *each*: diced tomatoes and avocado
- ½ cup diced red onion
- 1 cup *each*: shredded Cheddar and Monterey Jack cheeses
- 1 (4.5-oz.) can chopped ripe black olives, drained

On foil-lined 15 × 10-inch baking sheet, place tortilla chips in single layer. In small bowl, combine beans and salsa; evenly drop beans by tablespoonfuls over chips. Sprinkle tomatoes, avocados and onions over beans. Top with cheeses then olives. Broil, one inch from heat, for 8-10 minutes or until cheese is light golden brown and bubbly. Makes 8 servings.

## Southwest Wrangler Burgers

- 2 lbs. ground beef
- 2 eggs, beaten
- ¾ cup plain, dried bread crumbs
- ½ cup grated Parmesan cheese
- 1 Tablesp. Gebhardt Chili Powder
- 1 tsp. salt
- ½ tsp. *each*: ground cumin and pepper
- 1 (16-oz.) can Rosarita Refried Beans, any variety
- 8 slices pasteurized process American cheese
- 8 onion hamburger buns

In large bowl, combine first 8 ingredients. Shape beef mixture into 8 patties, each about 4-inches in diameter and ½-inch thick. Chill patties 1 hour. On rack in foil-lined broiler pan, place burgers in single layer. Broil, one inch from heat, for 4 minutes. Turn burgers and broil on other side 3 minutes. Turn burgers again; top *each* with 2 Tablespoons refried beans and *one* slice cheese. Broil 2-3 minutes or until cheese is melted. Serve on buns. Makes 8 servings.

## Chi-Wow-Wow! Bean Dip

- 2 (16-oz.) cans Rosarita Refried Beans, any variety
- 3 cups shredded Cheddar cheese
- 2 cups shredded Monterey Jack cheese
- 1 (16-oz.) jar Rosarita Mild Chunky Taco Salsa
- 1 (4.5-oz.) can chopped ripe black olives
- 1 (4-oz.) can diced green chiles
- ½ cup sliced green onion
- ½ tsp. *each*: garlic powder and salt
- ¼ cup chopped cilantro
- Tortilla chips

In large saucepan, combine *all* ingredients *except* tortilla chips. Heat, stirring frequently, until cheese is melted and beans are bubbling. Serve with tortilla chips for dipping. Makes 2 quarts dip.

## Caballero Corn Casserole

- 1 cup *each*: minced onions and green bell peppers
- 1 tsp. minced garlic
- 2 Tablesp. butter
- 4 cups whole kernel corn
- 2 Tablesp. all-purpose flour
- 2 cups whipping cream
- 1 (10-oz.) can Rosarita Enchilada Sauce
- 6 eggs, beaten
- 2 tsp. salt
- 1 tsp. pepper

In skillet, sauté onions, green peppers and garlic in butter until tender. Add corn and flour; toss well to mix. Combine *remaining* ingredients in well-buttered, 2½-quart casserole or souffle dish. Stir in corn mixture until well blended. Bake at 350°F for 1½ hours or until knife inserted in center comes out clean. Makes 8 servings.

## Virgin Margarita Punch

The kids will kick up their heels and love this easy punch...

In large punch bowl, combine 4 cups lemonade with 3 cups ginger ale. Top with 3 large scoops *each*: lemon and lime sherbet. Garnish by floating lemon and lime slices on top.

# SOUTHWEST ORIGINALS

## *the autumn ranch harvest*

Southwest cooking, rich in Indian heritage, features food native to the North American continent—corn, beans and squash. In fact, the Papagos and Hopis (part of the Pueblo Indians) developed more than 12 varieties of beans.

Historically, autumn festivals celebrated the bounty of the harvest. In Mexico these fiestas continued for days. Pack the wallop of days-long partying into a single night of celebration by harkening back to Native American roots.

My favorite year-end get togethers

spotlight autumn's colorful cornucopia ...and the rich, authentic flavors of Rosarita make the most of Mother Nature's creations! Make a centerpiece with a selection of pumpkin, squash, gourds and Indian corn. Add a Mexican twist with a string of dried peppers and chiles. A rustic bare wood sideboard can serve as buffet. Heavy serapes or Mexican blankets can drape tables. Use bandanas in fall colors as napkins. Place candles in wrought iron candlesticks or pottery bases. Heavy crockery and stoneware (unmatched sets in coordinating hues) will complete the informal autumnal setting.

### Menu



Santa Fe Pumpkin Soup  
San Antonio Sweet Potatoes  
Papago Turkey Enchiladas  
Glazed Apples  
Fresh Peas Pueblo  
Mulled Cranberry Cider

### Santa Fe Pumpkin Soup



- 2 cloves garlic, minced
- 2 Tablesp. Wesson Oil
- 1 (7-oz.) jar roasted red peppers, minced\*
- 2 (16-oz.) cans solid-pack pumpkin (not pie filling)
- 2 (14½-oz.) cans chicken broth
- 1 (10-oz.) can Rosarita Enchilada Sauce
- 1½ to 2 cups half and half
- ⅛ teasp. white pepper
- Sour cream
- Cilantro leaves

In Dutch oven, sauté garlic in hot oil until light golden brown. Add peppers and sauté 2 minutes longer. Add *remaining* ingredients *except* sour cream and cilantro. Cook until heated through. To serve, top each bowl of soup with dollop of sour cream and cilantro leaves. Makes 8 cups soup.

\*Note: May substitute 1 medium red bell pepper, charred over gas flame, peeled, seeded and minced.



## San Antonio Sweet Potatoes

- 1/2 cup butter
- 2 lbs. sweet potatoes, peeled and coarsely shredded
- 1 Tablesp. sugar
- 1/2 teasp. salt
- 3 Tablesp. tequila
- 1 cup Rosarita Mild Chunky Picante Sauce
- 1 Tablesp. lime juice
- 8 Lime wedges

In large skillet, melt butter. Mix in sweet potatoes, then sprinkle with sugar and salt. Cook for 15 minutes, turning occasionally, until potatoes are tender. Stir in tequila; let cook 1 minute then add salsa and lime juice. Cook 5 minutes longer. Serve with lime wedges. Makes 6-8 servings.

## Papago Turkey Enchiladas

- 1/2 cup finely chopped white onion
- 1 Tablesp. Wesson Oil
- 4 cups shredded, cooked turkey
- 2 cups shredded Monterey Jack cheese
- 1 (15 1/2-oz.) can white hominy, drained
- 1 (8-oz.) pkg. cream cheese, cut in 1/2-inch cubes
- 1 (4-oz.) can diced green chiles
- 1/4 cup Wesson Oil
- 16 (8-inch) corn tortillas
- 2 (10-oz.) cans Rosarita Enchilada Sauce
- 1/2 cup half and half
- Chopped cilantro
- Chopped tomatoes

In small skillet, sauté onions in hot oil until tender. In bowl, combine onions with turkey, 1 cup Jack cheese, hominy, cream cheese and chiles; set aside. In small skillet, over medium low heat, heat 1/4 cup oil. Soften *each* tortilla by dipping in hot oil for 5 seconds on both sides. Blot tortillas between paper towels. Pour *one* can enchilada sauce in shallow dish. Dip tortillas, one at a time, in sauce on both sides. Place about 1/3 cup turkey mixture in center of *each* dipped tortilla. Roll enchiladas and place them seam side down in two 11 x 7 x 2-inch baking dishes. Combine *remaining* can sauce and half and half. Divide and pour over enchiladas; top with *remaining* Jack cheese. Bake at 350°F, uncovered, for 30 minutes. To serve, garnish with chopped cilantro and tomatoes. Makes 16 enchiladas.

## Mulled Cranberry Cider

Bask in the warmth of a fireside conversation with this warmed cider. In Dutch oven, combine 1 1/2 quarts *each*: cranberry

juice and apple cider, 1/2 cup sugar, 30 whole cloves, 15 whole allspice, 8 cinnamon sticks and 1/2 teaspoon grated orange rind. Bring to a boil; simmer 30 minutes. Serve warm.

# FIRESIDE FIESTA

*the winter warm-up*

In Mexico, the evening meal is called *cena* (or supper) and it often features liquid or dry soup and some sort of Mexican chocolate.

When the thermostat drops, it's time to revive the Mexican *cena*. Welcome a handful of friends to an intimate gathering 'round your hearth. The warmth of your hospitality—as well as your home-cooked soups and breads—will encourage the sharing of long-forgotten childhood memories and cement current friendships. (My favorite stories—when Mother would reminisce on her days as a young girl.)

Have a roaring fire in the fireplace.

Use unusual soup tureens—cast iron, copper, metal, pottery—and unique bread boards to serve meal on sideboard buffet. If you're dining without a table, stack individual trays (complete with silverware, napkins) at one end of the buffet. A variety of large crockery mugs, soup bowls and plates can be arranged for guests to use as needed. As centerpiece, a collection of brass lanterns will add a warm glow and complement the firelight. And don't forget the Rosarita meal. For that added touch of togetherness, provide extra pillows for relaxing in front of the fire.

## Menu



Rosarita's Nacho Soup

Clam Chowder Celebración

Fire Crackling Salsa Soup

Ocotillo Beer Bread

Rio Grande Olive Bread

Vegetable Platter

Assorted Cheeses

Mexican Hot Chocolate



## Rosarita's Nacho Soup

- 1 cup finely minced onion
- 2 cloves garlic, finely minced
- 1 Tablesp. Wesson Oil
- 2 (14½-oz.) cans chicken broth
- 1 (16-oz.) carton mild Mexican pasteurized process cheese spread, cut in ½-inch cubes
- 1 (16-oz.) can Rosarita Refried Beans, any variety
- 2 cups shredded mozzarella cheese
- 1 cup half and half
- 1 Tablesp. cornstarch
- Tortilla chips
- Chopped cilantro

In Dutch oven, sauté onions and garlic in hot oil until garlic is light golden brown. Add chicken broth and cheese spread; stir often until cheese melts. Add beans and mozzarella; continue stirring to break up large pieces and until cheese melts. In cup, mix half and half with cornstarch until smooth. Slowly pour half and half into soup, stirring constantly. Heat 3-5 minutes longer. Float tortilla chips on top of each serving and sprinkle with cilantro. Makes 8 cups.

## Clam Chowder Celebración

- 6 slices bacon
- 1½ cups chopped onion
- 4 cups cubed, peeled potatoes
- 2 (14½-oz.) cans chicken broth
- 2 (6½-oz.) cans minced clams, drained
- 1 Tablesp. minced cilantro
- 2 cups milk
- 3 Tablesp. cornstarch
- 1 cup whole kernel corn
- ⅔ cup Rosarita Mild Taco or Chunky Picante Sauce
- 1½ teasp. seasoned salt

In Dutch oven, fry bacon until crisp; remove bacon and reserve drippings. In hot drippings, sauté onion until tender. Add potatoes, chicken broth, clams and cilantro. Bring to boil; simmer for 30 minutes. In cup, whisk milk and cornstarch until smooth. Stirring constantly, very slowly add milk. Add *remaining* ingredients; heat 5 minutes longer. Makes 8 cups.

## Fire Crackling Salsa Soup

- 1 cup *each*: chopped celery, carrots and onion
- ½ cup butter
- ⅓ cup flour
- 2 (14½-oz.) cans chicken broth
- 3 (14½-oz.) cans Hunt's Whole Peeled Tomatoes, drained and crushed
- 1 (16-oz.) jar Rosarita Medium Chunky Picante Sauce
- 2 teasp. sugar
- 1 teasp. salt
- ½ teasp. *each*: oregano, garlic powder, ground cumin and Gebhardt Chili Powder
- 1 cup half and half
- ½ teasp. Louisiana-style hot sauce (optional)
- Canned French fried onions

In Dutch oven, sauté celery, carrots and onions in butter until tender. Stirring constantly, add flour and cook 2 minutes. Slowly add chicken broth, stirring until well blended. Add *remaining* ingredients *except* half and half, hot sauce and French fried onions. Bring to boil; simmer, covered, 30 minutes. Place ½ tomato and liquid mixture in blender; cover and process on low just until smooth. Repeat with *remaining* tomato and liquid mixture. Stirring constantly, very slowly add half and half. If desired, add hot sauce. Sprinkle French fried onions on top of each serving. Makes 10 cups.

## Ocotillo Beer Bread

- 2½ cups all-purpose flour
- 1 (4.5-oz.) can chopped ripe black olives, drained
- 1 cup shredded Cheddar cheese
- ¾ cup firmly packed, light brown sugar
- 1½ tsp. baking soda
- ½ tsp. salt
- 1 cup beer
- 1 egg, beaten
- ¼ cup *each*: Rosarita Mild Taco Sauce and Wesson Oil

In large bowl, mix flour with olives until olives are well coated. Add Cheddar, sugar, soda and salt. Mix together *remaining* ingredients and add to flour mixture. Stir until well blended. Pour into greased and floured 9 × 5 × 3-inch loaf pan. Bake at 350°F for 60 minutes. Cool in pan 5 minutes. Turn out of pan onto wire rack. Makes 1 (9-inch) loaf.

## Rio Grande Olive Bread

- 2 cups buttermilk baking mix
- 2 Tablesp. grated Parmesan cheese
- 1 Tablesp. sugar
- 1 tsp. instant minced onion
- ⅔ cup milk
- 1 (2¼-oz.) can jalapeño-flavored sliced ripe black olives, drained
- ¼ cup Rosarita Mild Chunky Picante Sauce
- 1 egg, beaten
- 2 Tablesp. Wesson Corn Oil

In bowl, mix together baking mix, Parmesan, sugar and onion. Stir in *remaining* ingredients until thoroughly mixed. Spread in greased 8-inch round baking pan. Bake at 350°F for 30 minutes or until golden. *Let cool 10 minutes before cutting.* Makes 6-8 servings.

## Mexican Hot Chocolate

Keep "caliente" drinking a cup of Mexican hot chocolate made by boiling ¾ cup water, 3 *each*: whole cloves and allspice, 1 cinnamon stick and ⅛ tsp. dried

orange peel. Reduce heat and simmer 5 minutes; remove whole pieces and pour water in mug. Stir 1 (1-oz.) *packet* favorite hot chocolate mix into water. Garnish with cinnamon stick.



## My final party hints?

- **Plan ahead.** Do as much food preparation as possible in advance. The ingredients in many Mexican dishes can be prepared ahead of time and assembled just before the party begins. Then you can give guests your undivided attention.

Add extra zest to any party menu with a few quick tips from Rosarita, such as:

- Stir Rosarita Chunky Taco Salsa into deviled egg filling.
- Set up a colorful taco bar with Rosarita Taco Shells! Start with chicken, beef or pork. Chop fresh tomatoes, green onions and lettuce. Add freshly grated cheese, guacamole and Rosarita Chunky Taco Salsa.
- Spike tomato cocktails with Rosarita Taco Sauce.
- Garnish twice-baked potatoes with Rosarita Chunky Picante Sauce.
- Fill potato skins with taco filling, cheese and Rosarita Chunky Taco Salsa.
- Substitute Rosarita Enchilada Sauce for tomato sauce in meatloaf.
- Stir a little butter and Rosarita Chunky Taco Salsa or Rosarita Chunky Picante Sauce into steamed corn or zucchini.

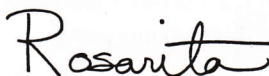
Rosarita's 100 percent natural refried beans, salsas, sauces and taco shells add the authentic Mexican flavors that complete any fiesta menu and make it easy for today's busy host and hostess.

- **Develop a theme.** Themed parties provide good direction for invitations, decor, food, entertainment...even costumes! A Rosarita-style party is easy to decorate with Mexican accents such as sombreros, serapes and piñatas. Music should complement your fiesta-style party – Mexican music is much more than the familiar mariachis. Try old Indian or Mexican folk songs and classical Spanish guitar arrangements, as well as your favorite American classics.

You might even want to have a contest to see who knows the most Spanish words—many are used in everyday English, reflecting how much culture Americans have borrowed from their south-of-the-border friends.

- **Enjoy.** Relax...the party's for you, too. Enjoy the company...and revel in that fiesta feeling you've worked so hard to create!

¡Buen Provecho!



Rosarita

## Rosarita Product Line

No Mexican meal is complete without Rosarita Mexican Foods!

A leader in the industry for nearly 45 years, Rosarita Mexican Foods carry the only full line of high quality, authentic and 100 percent natural Mexican foods. Rosarita makes seven varieties of refried beans, five salsas and sauces and two types of taco shells.

### Refried Beans

The market leader in refried beans, Rosarita uses pink and pinto beans in its special recipes. Rosarita Refried Beans are available in seven varieties. Three of the varieties—Bacon Refried Beans, Nacho Cheese Refried Beans and Onion Refried Beans—were introduced in limited areas in late 1988.

- **Regular Variety**—The traditional old favorite!
- **Spicy**—Our secret ingredients give this variety that extra pizzazz!
- **Vegetarian Style**—A delicious, vegetarian alternative.
- **Green Chile**—Loaded with hearty chunks of fire-roasted mild green chiles for extra flavor.
- **Bacon**—Sprinkled with tiny bits of bacon for a unique homestyle touch.
- **Nacho Cheese**—Flavored with peppers, onions and real cheese—guaranteed to create excitement at any party!
- **Onion**—Generously seasoned with diced onions.

### Salsas and Sauces

Ripe juicy tomatoes, peppers, onions and spices go into Rosarita's five authentic salsas and sauces.

- **Chunky Picante Sauce**—A pungent, flavorful sauce that gives any dish its own spicy personality.
- **Chunky Salsa Dip**—Pour it, splash it, dip it! An all-around milder salsa with cilantro and chunky fresh tomatoes.
- **Chunky Taco Salsa**—A thick, robust salsa with diced green chiles. Perfect for entertaining!
- **Taco Sauce**—Fresh pureed ingredients give this tangy sauce a smooth textured consistency. Swirl it over tacos, into soups, onto salads.
- **Enchilada Sauce**—A versatile tomato-based sauce that can find its way into casseroles and main dishes any night of the week!

### Shells

Crispy and light, Rosarita shells are made from real ground corn.

- **Taco Shells**—Adds an authentic touch to any Mexican meal.
- **Tostada Shells**—Makes plain salads a work of art.

### For more information write:

Rosarita Mexican Foods  
Beatrice/Hunt-Wesson, Inc.  
1645 W. Valencia Drive  
Fullerton, CA 92633



Manufacturer's Coupon/No Expiration Date

**SAVE 20¢**

on any variety of Rosarita® Refried Beans



66819

Manufacturer's Coupon/No Expiration Date

**SAVE 15¢**

on Rosarita® Taco or Tostada Shells



66821

Manufacturer's Coupon/No Expiration Date

**SAVE 30¢**

on any Rosarita® Mexican Sauce or Salsa



66820

**Manufacturer's Coupon/No Expiration Date**

**SAVE 20¢**

**on any variety of Rosarita® Refried Beans**

To Retailer: This coupon will be redeemed at face value plus 8¢ handling if used in accordance with the offer stated hereon. Coupon is void if taxed, prohibited or restricted by law. Cash value of  $\frac{1}{100}$  of a cent. Valid only in U.S.A. This coupon not assignable or transferable. Customer pays any sales tax. Mail coupon to Beatrice/Hunt-Wesson, Inc., CMS Dept. #27000, 1 Fawcett Dr., Del Rio, TX 78840 © 1989 Beatrice/Hunt-Wesson, Inc. Offer limited to one coupon per product purchase.

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**Manufacturer's Coupon/No Expiration Date**

**SAVE 15¢**

**on Rosarita® Taco or Tostada Shells**

To Retailer: This coupon will be redeemed at face value plus 8¢ handling if used in accordance with the offer stated hereon. Coupon is void if taxed, prohibited or restricted by law. Cash value of  $\frac{1}{100}$  of a cent. Valid only in U.S.A. This coupon not assignable or transferable. Customer pays any sales tax. Mail coupon to Beatrice/Hunt-Wesson, Inc., CMS Dept. #27000, 1 Fawcett Dr., Del Rio, TX 78840 © 1989 Beatrice/Hunt-Wesson, Inc. Offer limited to one coupon per product purchase.

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**Manufacturer's Coupon/No Expiration Date**

**SAVE 30¢**

**on any Rosarita® Mexican Sauce or Salsa**

To Retailer: This coupon will be redeemed at face value plus 8¢ handling if used in accordance with the offer stated hereon. Coupon is void if taxed, prohibited or restricted by law. Cash value of  $\frac{1}{100}$  of a cent. Valid only in U.S.A. This coupon not assignable or transferable. Customer pays any sales tax. Mail coupon to Beatrice/Hunt-Wesson, Inc., CMS Dept. #27000, 1 Fawcett Dr., Del Rio, TX 78840 © 1989 Beatrice/Hunt-Wesson, Inc. Offer limited to one coupon per product purchase.

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