



Magnífico!





What's magnifico? It's magnificent—the Latin style of throwing a party. Latin America's made up of lots of different countries and people who have one big thing in common—grand style celebrations! We love to get together, serve the dishes we're famous for, and let the music play!

America's catching on to the fun and excitement—the hot sounds and great-tasting dishes of Latin America get any party going! Rosarita's delicious ingredients turn buffet foods into a feast of bright colors and exciting flavors. Add the festive songs that burst out of trumpets and guitars from the top of Mexico to the tip of Argentina, and the party's on its way! Friends, family, laughter, music and the great taste of Rosarita—that's magnifico! This party's for everyone—come join us!



Rosarita

Rosarita

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Many of our best parties celebrate family and cultural tradition. Families in Southern Mexico enjoy lingering over a mid-day meal after attending vibrant fiestas that originated centuries ago. Rosarita ingredients create the light dishes of the South that please young and old alike.

Music and dance are a joyful part of fiestas, where costumed entertainers play *sones* and *huapangos* (dance songs from Veracruz) or the *marimba* (lovely wooden xylophone music of the Pacific South). Long afternoons of laughter and traditional delights like Mama's Empanadas filled with Rosarita Refried Beans make a warm and wonderful Family Fiesta!



Mama's Empanadas

- 2 cups cooked, shredded beef
- 1 (16-oz.) can Rosarita Spicy Refried Beans
- ½ cup Rosarita Mild Chunky Picante Sauce
- 1 cup shredded Cheddar cheese
- ¼ tsp. ground cumin
- 2 (1 lb.) loaves frozen bread dough, thawed and *each* cut in eighths
- 1 egg, beaten

In bowl, blend together *first 5* ingredients; set aside. Meanwhile, flatten *each* bread dough eighth into a 5-inch circle. Spoon ¼ cup meat filling into center of *each* dough half. Fold dough over filling to make a half circle. Press edges together with fork to seal. Place empanadas on lightly greased baking sheet; cover with plastic wrap and let rise in warm place for 15 to 20 minutes. Remove wrap, brush with egg and bake at 350°F for 20 to 25 minutes or until golden brown. Makes 16 empanadas.



Arroz Con Pollo

- 4 to 6 boneless, skinless chicken breasts
- Garlic salt
- Pepper
- 1 cup uncooked long grain rice
- 1 (14½-oz.) can chicken broth
- 1 cup Rosarita Mild Chunky Picante Sauce
- 1 (8-oz.) can Hunt's® Tomato Sauce
- ½ cup *each*: diced onion and diced green bell pepper
- ½ cup *each*: Monterey Jack and Cheddar cheese

Sprinkle both sides of chicken with garlic salt and pepper. Spread rice in bottom of 13x9x2-inch baking dish, arrange chicken pieces on top of rice. In small bowl, stir together chicken broth, picante sauce, tomato sauce, onion and bell pepper. Pour sauce mixture over chicken. Bake, covered, at 350°F for 55 to 60 minutes. Uncover casserole, sprinkle cheeses over top and bake 5 minutes longer. Makes 4 to 6 servings.



Guacamole Grande

- 3 large avocados, peeled, pitted and mashed
- 2 Tablesp. *each*: Rosarita Mild Chunky Picante Sauce or Chunky Salsa Dip, and mayonnaise
- ½ tsp. *each*: garlic powder and seasoned salt

In small bowl, combine *all* ingredients; mix well. Cover with plastic wrap, touching entire surface of guacamole to prevent darkening. Refrigerate 1 hour to blend flavors. Makes 3 cups guacamole.



Zesty Bean Cakes

- 2 (16-oz.) cans Rosarita Spicy Refried Beans
- 1 cup plain dry bread crumbs
- ½ cup chopped red onion
- 1 (4-oz.) can diced green chiles
- 1 egg
- 1 tsp. ground cumin
- ½ tsp. *each*: garlic powder and salt
- 14 ½-inch cubes Monterey Jack cheese
- Wesson® Oil
- Sour cream
- Chopped cilantro

In mixing bowl, combine *first 8* ingredients until well blended. Form ¼ cup bean mixture around *each* cheese cube. Flatten to form a patty ½-inch thick. In 10-inch skillet, heat ¼-inch oil. Fry 2 to 3 patties at a time over medium-low heat, turning once, until golden brown on both sides. Drain on paper towels. To serve, top with sour cream and cilantro and any of the following if you desire: Rosarita Salsa, sliced green onions, chopped tomatoes, shredded cheese and guacamole. Makes 14 patties.

NOTE: Bean cakes may be prepared ahead of time and stored covered in refrigerator. To reheat, bake at 400°F, 10 to 15 minutes or until cheese melts.

A top-down view of two terracotta bowls filled with a thick, reddish-brown bean soup. The soup is garnished with bright yellow corn kernels, sliced mushrooms, green beans, and small pieces of red and white vegetables. The bowls are set against a dark background with a colorful, abstract pattern of green and yellow leaves. A yellow flower is visible in the lower-left corner.

As the sun sets in the Caribbean, it's tropical party time under the stars. Rosarita foods blend with shrimp, rice, beef and chiles in a tempting array of festive flavors. Party-goers dance the night away to the hottest music this side of the Equator—salsa! Their favorite Latin dance wasn't named after hot sauce for nothing—only a statue could resist the beat!

And when Rosarita sets the rhythm with delectable island dishes like Jamaican Bean Soup, Island Fever is sure to spread!



Jamaican Bean Soup

- 1 Tablesp. Wesson Oil
- 1/2 cup chopped bell pepper
- 1/4 cup chopped onion
- 2 (16-oz.) cans Rosarita Vegetarian Refried Beans
- 1 (14 1/2-oz.) can chicken broth
- 1 (11-oz.) can whole kernel corn, drained
- 1 (2 1/4-oz.) can sliced black olives
- 1/4 cup Rosarita Mild Chunky Picante Sauce
- 1/4 teasp. ground cumin
- Sour cream
- Chopped cilantro

In 3 quart saucepan, saute bell pepper and onion in oil until tender. Add *remaining* ingredients *except* sour cream and cilantro. Heat thoroughly. To serve, divide soup evenly into bowls; top with sour cream and cilantro. Makes 6 cups soup.

Beef La Cabana

- 2 Tablesp. Wesson Oil
- 1 1/2 lbs. lean, beef bottom round steak, cut in 1x1/2-inch cubes
- 1 (14 1/2-oz.) can Hunt's Whole Tomatoes, undrained and crushed
- 1 cup Rosarita Mild Chunky Salsa Dip
- 1 cup chopped onion
- 1/2 cup sliced celery
- 1/2 cup water
- 1/3 cup seedless raisins
- 1 1/2 teasp. minced fresh garlic
- 1 dash ground cloves
- Salt to taste
- Cooked brown or white rice

In large Dutch oven, brown beef in oil; drain. Add *remaining* ingredients *except* rice. Simmer, covered, 1 1/2 to 2 hours or until meat is tender. Uncover and simmer until nearly all liquid evaporates. Serve over cooked rice. Makes 6 servings.

Island Bounty

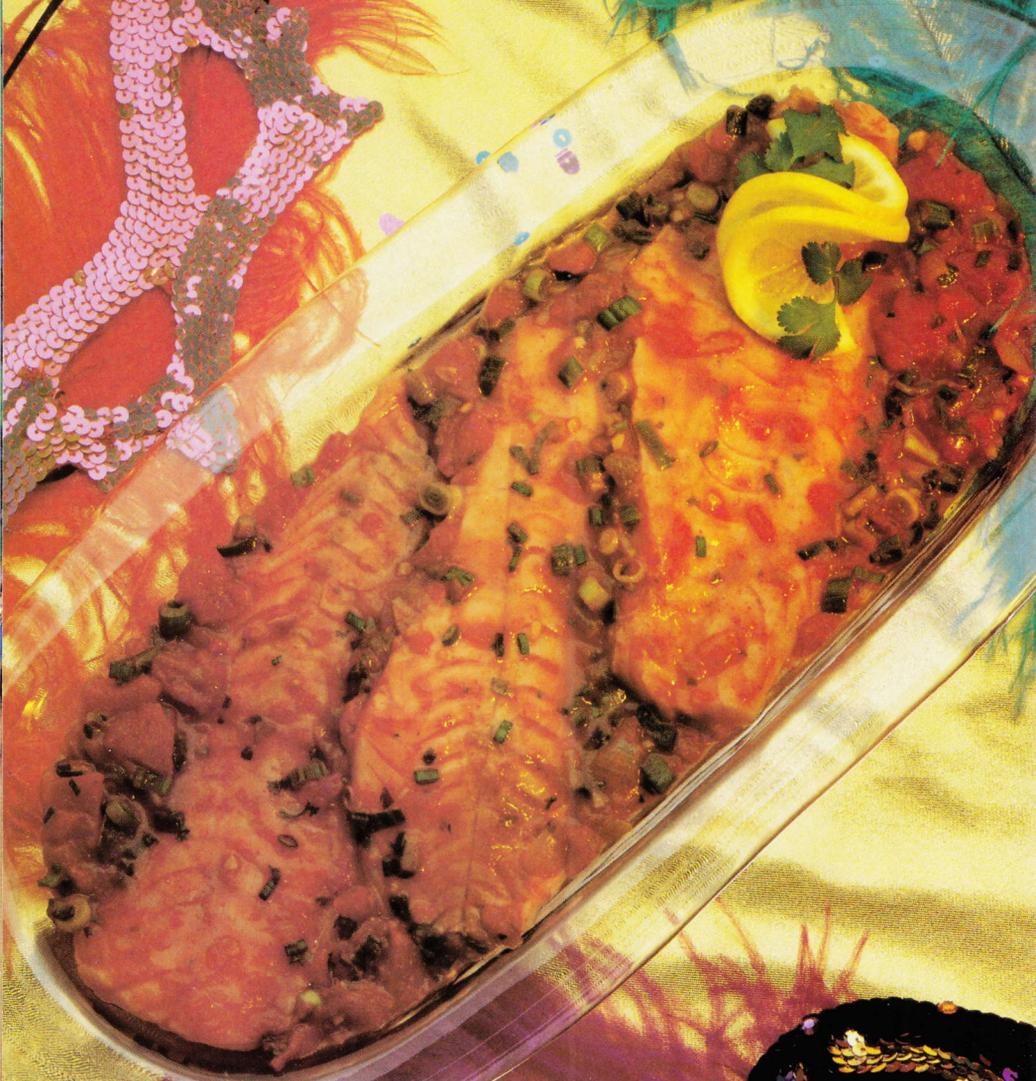
- 1 1/2 lbs. beef sirloin steak *or* boneless, skinless chicken breasts, cut in thin 2-inch strips
- 2 Tablesp. La Choy Soy Sauce
- 1 Tablesp. cornstarch
- Wesson Oil
- 2 cups sliced zucchini
- 1 cup quartered onion slices
- 1 cup red bell pepper strips
- 1 Tablesp. minced fresh garlic
- 1 (16-oz.) can Rosarita Refried Beans
- 1/4 cup *each*: Rosarita Mild Chunky Picante Sauce, Burgundy wine and water
- Hot cooked rice *or* flour tortillas, warmed

In bowl, toss meat with soy sauce and cornstarch until well coated. In large skillet, heat 2 *tablespoons* oil. Add *half* of meat and saute until lightly browned; remove. Repeat with *remaining* meat, adding more oil if necessary to prevent sticking. Remove meat and set aside. In skillet, heat 2 *tablespoons* oil. Add zucchini, onion and bell pepper and saute until crisp tender. Add garlic, saute 1 to 2 minutes longer. Stir in beans, picante sauce, wine and water. Simmer 3 to 5 minutes. Add meat and toss to coat. Serve over rice *or* in flour tortillas. Makes 8 servings.

Spicy Shrimp Paradise

- 1/2 cup Rosarita Mild Chunky Picante Sauce
- 1/4 cup Hunt's Ketchup
- 1/4 Tablesp. horseradish
- 1 teasp. lemon juice
- Cooked, peeled and deveined shrimp

In small bowl, mix together *all* ingredients. Refrigerate 1 hour to blend flavors. Serve over chilled shrimp. Makes 3/4 cup sauce.



From the jungles of Brazil to the mountains of Peru, the land of the South is varied and rich in culture. Alluring, dramatic and mysterious, South America inspires endless party possibilities using Rosarita Salsas to create exotic dishes and music to set the mood.

Samba and Bossa Nova get Brazilians dancing in the streets of Rio de Janeiro during Carnival, and Rosarita Chunky Picante Sauce makes Snapper Carnival sizzle with the flavor of this world-famous party!

Way Down South



Snapper Carnival

- 2 lbs. red snapper fillets
- 1/4 cup butter or margarine
- 1 cup sliced green onions
- 3 tsp. minced fresh garlic
- 1 1/2 cups Rosarita Mild Chunky Picante Sauce
- 1 tsp. *each*: ground cinnamon and ground cumin
- 1/2 tsp. ground cloves
- 2 Tablesp. minced fresh cilantro

Rinse fillets with cold water; pat dry with paper towels and refrigerate until ready to use. In large skillet, preferably non-stick, melt butter or margarine over medium heat; saute onions and garlic 1 to 2 minutes. Stir in picante sauce, cinnamon, cumin and cloves. Add fish fillets; reduce heat and simmer, covered, 7 to 10 minutes or until fish flakes easily with a fork. Garnish with cilantro. Makes 4 to 6 servings.



Chicken Wings Bossa Nova

- 1 package (10 count) chicken wings
- 1 (16-oz.) jar Rosarita Mild Chunky Picante Sauce
- 1/2 cup olive oil
- 1/4 cup lime juice
- 1/2 cup loosely packed fresh cilantro
- 1 tsp. garlic powder
- 1 tsp. salt (optional)

Cut each chicken wing at joints to make 3 pieces; reserve tips for another use. Place wings in single layer in 13x9x2-inch baking dish; set aside. In blender, combine *remaining* ingredients; cover and process on low until smooth. Pour salsa mixture over wings. Cover and refrigerate 6 to 8 hours or overnight to marinate. Place marinated wings in single layer on foil-lined 15x10-inch baking sheet; reserve *remaining* marinade. Bake at 375°F for 30 minutes; drain drippings. Brush with reserved marinade and bake an additional 30 minutes. Makes 20 wings.



Cabbage Celebración

- 1 (8-oz.) can Hunt's Tomato Sauce
- 1/4 cup Rosarita Mild Chunky Picante Sauce *or* Chunky Salsa Dip
- 1/4 cup water
- 3 Tablesp. Hunt's Ketchup
- 1/4 tsp. *each*: cinnamon and nutmeg
- 1 lb. ground beef
- 5 slices chopped, raw bacon
- 1/2 cup chopped onion
- 1/2 tsp. garlic powder
- 1 (8 3/4-oz.) can Rosarita Refried Beans
- 1/2 cup cooked, cooled long grain white rice
- 6 large cabbage leaves

In small bowl, combine *first* 6 ingredients; set aside. In skillet, brown beef with bacon, onion and garlic powder; drain fat. Stir in refried beans, rice and 1/2 cup sauce mixture; set aside. Meanwhile, dip each cabbage leaf in boiling water, 1 to 2 minutes or until soft and pliable. Place 1/2 cup meat mixture in center of *each* cabbage leaf. Roll up, securing with wooden picks. Spread 1/4 cup sauce mixture in bottom of 11x7x2-inch baking dish. Place cabbage rolls on top of sauce. Pour *remaining* sauce over top of cabbage rolls. Bake, covered, at 350°F for 45 minutes to 1 hour. Makes 4 to 6 servings.



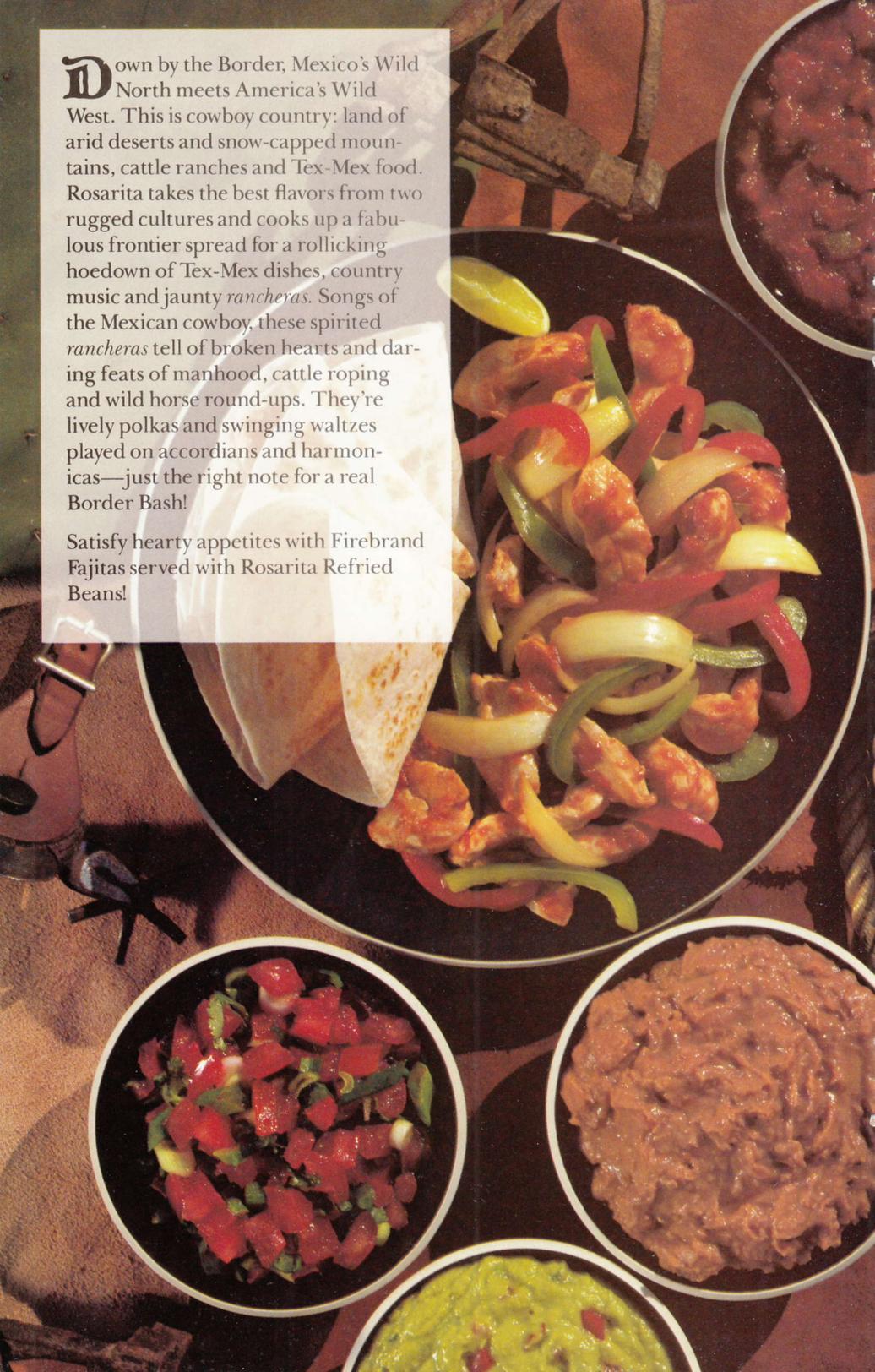
Brazilian Hearts of Palm Salad

- 3/8 cup Rosarita Mild Chunky Picante Sauce
- 1/8 cup light olive oil
- 1/4 cup rice vinegar
- 1 1/2 tsp. garlic salt
- 1/8 tsp. ground cumin
- 1 dash nutmeg (optional)
- Salt to taste
- 2 cups sliced cucumber
- 1 (14.4-oz.) can whole hearts of palm, drained and cut in 1/2-inch thick slices
- 1/2 cup *each*: chopped red onion and red bell pepper strips

In bowl, combine *first* 7 ingredients. Fold in *remaining* ingredients. Toss to coat evenly with salsa mixture. Refrigerate 30 minutes to 1 hour to allow flavors to blend. Makes 3 cups.

Down by the Border, Mexico's Wild North meets America's Wild West. This is cowboy country: land of arid deserts and snow-capped mountains, cattle ranches and Tex-Mex food. Rosarita takes the best flavors from two rugged cultures and cooks up a fabulous frontier spread for a rollicking hoedown of Tex-Mex dishes, country music and jaunty *rancheras*. Songs of the Mexican cowboy, these spirited *rancheras* tell of broken hearts and daring feats of manhood, cattle roping and wild horse round-ups. They're lively polkas and swinging waltzes played on accordians and harmonicas—just the right note for a real Border Bash!

Satisfy hearty appetites with Firebrand Fajitas served with Rosarita Refried Beans!





Firebrand Fajitas

- 1 lb. beef sirloin *or* boneless, skinless chicken breasts, cut in 1x1½-inch strips
- 1 cup Rosarita Mild Chunky Picante Sauce
- ¼ cup Italian salad dressing
- ¼ cup chopped cilantro (optional)
- 1 Tablesp. lemon juice
- ½ teasp. garlic powder
- 2 Tablesp. Wesson Oil
- 1 cup *each*: green bell pepper strips and thin onion wedges
- 1 (16-oz.) can Rosarita Refried Beans
- Flour tortillas, warmed

In shallow bowl, mix together *first* 6 ingredients. Cover and refrigerate 4 to 6 hours to marinate. Drain meat. In large skillet, heat 1 *tablespoon* oil and saute *half* of meat in oil until beginning to lose redness, about 3 to 4 minutes. Add *half* of green pepper and onion and continue cooking 1 to 2 minutes or until vegetables are crisp tender; remove all from skillet. Repeat with *remaining* oil, meat, bell pepper and onion. Serve immediately with refried beans and tortillas. Makes 4 servings.



Lone Star Tacos

- 1 lb. ground beef
- 1 cup chopped onion
- ¾ cup Rosarita Mild Chunky Picante Sauce
- ½ cup water
- 1 Tablesp. Gebhardt Chili Powder
- 1 teasp. garlic salt
- ¼ teasp. ground cumin
- 1 (16-oz.) can Rosarita Refried Beans, any variety, warmed
- 1 (12-count) package Rosarita Taco Shells, warmed
- Shredded lettuce
- Shredded Cheddar cheese
- Diced tomatoes

In large skillet, brown beef with onion, until onion is tender; drain. Stir in *next* 5 ingredients. Simmer, uncovered, 5 minutes. Mixture should be moist but not soupy. Spoon 2 *tablespoons* refried beans and ¼ *cup* meat filling into *each* taco shell. Top with lettuce, cheese, tomatoes and Rosarita Salsa. Makes 12 tacos.



Tamale Pie

- 1 lb. ground beef
- 1½ teasp. garlic powder
- 1 (7½-oz.) can Hunt's Whole Tomatoes, crushed and drained
- 1 (16-oz.) can Rosarita Refried Beans, any variety
- 1 (16-oz.) jar Rosarita Mild Chunky Picante Sauce *or* Chunky Salsa Dip
- 1 (8¾-oz.) can whole kernel corn, drained
- ½ cup sliced green onions
- ¼ cup chopped cilantro
- ¼ teasp. ground cumin
- 1 (15-16-oz.) package cornbread mix, prepared according to package directions
- 1 cup shredded Cheddar cheese

In large skillet, brown beef with garlic powder; drain. In large bowl, mix together meat with *remaining* ingredients *except* cornbread mix and cheese. Spoon meat mixture evenly into bottom of a 13x9x2-inch baking dish. Fold cheese into prepared cornbread mix. Spoon cornbread and cheese mixture over meat mixture. Bake at 375°F for 30 to 35 minutes or until wooden pick inserted in cornbread comes out clean. Let stand 10 to 15 minutes before serving. Makes 6 to 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 Picante Sauce
- 1 (4.5-oz.) can chopped ripe black olives
- 1 (4-oz.) can diced green chiles
- ½ cup sliced green onion
- ½ teasp. *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.



Love—ah! no one knows romance like the people of Mexico. Guadalajara is the legendary home of the mariachi serenade and beloved party dishes prepared with Rosarita Refried Beans and Salsas.

According to custom, a young man hires a band of mariachis to express his love for a lady in song. Wearing silver-trimmed jackets, suede pants and huge sombreros, the musicians proclaim his devotion at her window. If love triumphs, an engagement celebration follows—traditional fare includes Chiles Románticos filled with Rosarita Refried Beans, and of course the mariachi music that brought the couple together!

Sweetheart Serenade



Chiles Románticos

- 1 cup all-purpose flour
- 1 tsp. baking powder
- ½ tsp. salt
- ¾ cup yellow cornmeal
- 1 cup milk
- 2 eggs, lightly beaten
- 12 large green chiles with stems on, roasted and peeled or 4 (4-oz.) cans whole mild green chiles
- 1 (16-oz.) can Rosarita Refried Beans, any variety
- 12 strips Monterey Jack cheese 3 inches long x ½ inch wide
- Wesson Oil

In bowl, mix together flour, baking powder and salt. Add cornmeal to flour mixture. Stir in milk and eggs; set aside. Slit chiles lengthwise on one side; lay flat. Fill *each* with *1 to 2 tablespoons* refried beans and *1 strip* of cheese. Roll up to enclose filling. In large skillet heat ½-inch oil over medium heat until a small amount of batter sizzles in oil. Dip stuffed chiles in batter until well coated. Fry in oil 2 to 3 minutes on each side or until golden brown. Drain on paper towels. To serve, top with Rosarita Salsas. Makes 12 chiles.

Enchiladas Serenade

- ¼ cup *each*: shredded Cheddar and Monterey Jack cheese
- 1½ cups cooked, shredded chicken
- 1 (16-oz.) can Rosarita Refried Beans, any variety
- ½ cup Rosarita Mild Chunky Picante Sauce
- ¼ cup Wesson Oil
- 12 (8-inch) corn tortillas
- 1 (20-oz.) can Rosarita Enchilada Sauce
- Sour cream
- Chopped cilantro
- Chopped tomatoes

In small bowl, combine cheeses. In another bowl, mix together chicken, refried beans, picante sauce and ½ *cups* of cheese mixture; set aside. In small skillet, heat ¼ cup oil over medium-low heat. Soften *each* tortilla by dipping in hot oil for 5 seconds on both sides. Pour ½ *can* enchilada sauce in shallow dish. Dip tortillas, one at a time, in sauce on both sides. Place ¼ *cup* chicken bean mixture in center of *each* dipped tortilla. Roll enchiladas and place them seam side down in 13x9x2-inch baking dish. Pour *remaining* sauce over enchiladas. Top with *remaining* cheese. Bake at 350°F, uncovered, for 30 to 40 minutes. To serve, garnish with sour cream, chopped cilantro and chopped tomatoes. Makes 12 enchiladas.



Chimichanga Quartet

- 1 lb. ground beef
- ½ cup chopped onion
- ½ tsp. *each*: garlic powder and salt
- 1 (16-oz.) can Rosarita Spicy Refried Beans
- ½ cup Rosarita Mild Chunky Picante Sauce or Chunky Salsa Dip
- ½ cup *each*: shredded Cheddar and Monterey Jack cheese
- 1 (4-oz.) can diced green chiles
- 5 9-inch flour tortillas
- ¼ cup butter or margarine, melted

In skillet, brown beef with onion, garlic powder and salt; drain fat. Stir in refried beans, salsa, cheeses and green chiles. Spoon *1 cup* meat mixture into center of *each* tortilla. Fold opposite sides over filling and fold ends in. Place seam side down on lightly greased baking sheet. Brush with butter or margarine. Bake at 450°F for 10 to 15 minutes or until golden brown. Serving suggestion: top with additional Rosarita Salsa, guacamole, sour cream, chopped cilantro and sliced olives. Makes 5 burritos.

Savory Tortilla Soup

- 1/2 cup chopped onion
- 2 tsp. minced fresh garlic
- 1 Tablesp. butter or margarine
- 1 (16-oz.) jar Rosarita Mild Chunky Salsa Dip *or* Picante Sauce
- 2 (14 1/2-oz.) cans chicken broth
- 1 (14 1/2-oz.) can Hunt's Stewed Tomatoes, undrained and crushed
- 1 (4-oz.) can diced green chiles
- 1/4 cup chopped cilantro
- 1 tsp. oregano
- Wesson Oil
- 6 (6-inch) corn tortillas, cut in 1/2-inch strips
- 1 cup shredded Monterey Jack cheese
- 6 Lime wedges

In 3-quart saucepan, saute onion and garlic in butter or margarine until tender but not brown. Stir in salsa, chicken broth, tomatoes, green chiles, cilantro and oregano. Bring to boil. Simmer, covered, for 20 minutes. Meanwhile, in skillet, heat 1/2-inch oil. In two batches, fry tortilla strips in oil for 40 to 45 seconds or until crisp and light golden brown. Drain on paper towels. Evenly divide tortilla strips and cheese among soup bowls. Ladle soup over cheese and squeeze juice from lime over top. Serve immediately. Makes 6 servings.

Shrimp-Rice Medley

- 1 cup Rosarita Mild Chunky Picante Sauce
- 1 Tablesp. mayonnaise
- 3 cups cooked, cooled rice
- 1/2 lb. peeled, cooked shrimp
- 1 cup sliced black olives
- 1/3 cup *each*: diced red bell peppers, sliced celery and crumbled, cooked bacon
- 1/4 cup chopped green onions
- 1 Tablesp. diced red onion
- 1/4 tsp. *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 coat evenly. Chill 2 hours before serving. Makes 5 cups.

Mexican Canapés

Dough

- 2 1/4 cups masa harina
- 1 1/2 cups hot tap water
- 1/3 cup flour
- 1 tsp. baking powder
- 3/4 tsp. salt
- 2 Tablesp. lard *or* vegetable shortening

Filling

- 1 (16-oz.) can Rosarita Refried Beans, any variety
- 1 cup Rosarita Mild Picante Sauce *or* Chunky Salsa Dip

In large bowl, thoroughly combine masa harina and water; cover and let stand 20 to 30 minutes. In small bowl, combine flour; baking powder and salt. Add flour mixture to masa along with lard or shortening, kneading until all ingredients are thoroughly combined. If necessary, adjust the consistency of the dough with additional water. *NOTE:* The dough should be the consistency of a soft cookie dough, and should not be dry *or* crumbly. Divide the dough into 18 balls, about 1/8 cup of dough; pat them into 2 1/2-inch diameter discs 1/4-inch thick. Lay the canapé on a hot, ungreased griddle or skillet 1 1/2 to 2 minutes per side, until lightly browned. Allow to cool slightly, then pinch up a border 1/4-inch high. In saucepan, warm beans. In large skillet, heat 1-inch of oil. Fry the canapés 3 or 4 at a time until lightly browned. Drain on paper towels and keep warm in a 200°F to 250°F oven. To serve, layer 1 *tablespoon* of refried beans and 1 *teaspoon* salsa on top of canapé. Serving suggestion: top with chopped onion, sliced green onions, sour cream, guacamole, diced tomatoes, chopped cilantro. Makes 18 canapés.

Festive Finales!

Great party food is essential, but guests help make the good times magnificent! Get them involved in some simple activities for unforgettable celebrations:

- *Make your party portable!* Mama's Empanadas and Guacamole Grande make great picnic fare—prepare them ahead of time and don't forget to pack Rosarita Salsas and tortilla chips, fresh lemonade, a colorful blanket and outdoor games for the kids. All set for fun, take your Family Fiesta to the beach, park or anywhere!
- *Light up the evening with glowing luminarias:* traditional paper lanterns guide party guests Way Down South. Weight the bottoms of small or medium paper bags with sand, and place a 3-inch candle in the center of the sand. Line up *luminarias* along driveway, walkways or patio and light candles when the sun goes down to set a dramatic mood.
- *Set up a colorful taco bar "at the Border"!* Hungry Border Bash revelers can load Rosarita Taco Shells with all the fixin's: shredded chicken, beef or pork, Rosarita Refried Beans, chopped tomatoes, green onions, lettuce and freshly grated cheese, topped off by Rosarita Chunky Taco Salsa.
- *Challenge guests to catch Island Fever* and do the Limbo! Start with a bamboo rod high enough for everyone to pass under, and then let each person try to dance under the rod as it's lowered to the ground. (Be sure the dancing surface is soft.) Reward their efforts with a lavish buffet of Jamaican Bean Soup, Beef La Cabana, Island Bounty and Spicy Shrimp Paradise.
- *Shower color over your party:* adults who are young at heart delight in cracking *cascarones* (confetti-filled eggshells) over the happy couple at a Sweetheart Serenade. *Cascarones* are safe and easy to make: fill clean, empty eggshells with confetti and seal the openings with a square of colored tissue paper dipped in starch. A great alternative to balloons and streamers at any party!

Rosarita Product Line

Great Mexican cooking... it all begins with beans.

A leader in the industry for nearly 40 years, Rosarita Mexican Foods carries 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, taco and tostada 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!

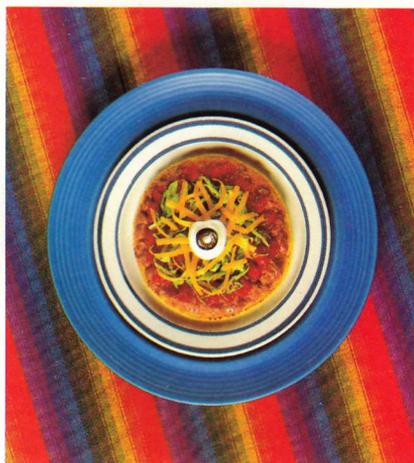
Shells

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

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

For more information write:

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



The Perfect Tostada

- 1 (30-oz.) can Rosarita Refried Beans, any variety
- 1 (12-count) package, Rosarita Tostada Shells, heated
- Rosarita Mild Chunky Picante Sauce or Chunky Salsa Dip
- Shredded lettuce
- Shredded Cheddar cheese
- Sour cream
- Sliced black olives

In saucepan, warm beans. Spread $\frac{1}{4}$ cup refried beans on *each* tostada shell. Top with salsa, lettuce, cheese. Garnish with sour cream and sliced black olives. Makes 12 tostadas.



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