

TAILGATE TACOS

FINALLY!



IT'S FOOTBALL TIME
IN TEXAS!

- ◆ 1 lb ground beef or pork
- ◆ 1 packet taco seasoning
- ◆ 1 can refried beans
- ◆ 1/2 onion chopped
- ◆ 1/2 cup sour cream
- ◆ 1/4 cup picante sauce
- ◆ 8 oz grated cheese
- ◆ Flour tortillas
- ◆ Chopped jalapenos (if you are brave)

Preheat oven to 350 degrees. Prepare taco meat per directions on packet. Spray 10 inch baking dish with cooking spray. Spread refried beans on bottom of dish. Spoon sour cream on top of beans and spread. Gently swirl picante sauce into sour cream without mixing the beans. Sprinkle on chopped onions. Layer on the cooked taco meat. Top with grated cheese and bake for 15 minutes. If you are brave, you can add chopped jalapenos with the onions! Serve in warm flour tortillas with an icy cold beer.



NOEL ROBERTS
ADVISOR

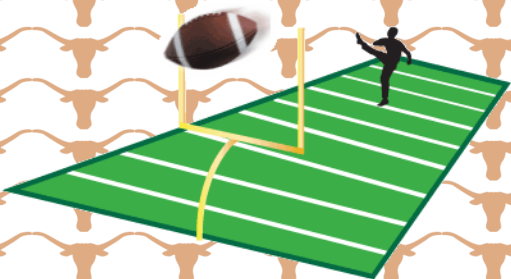
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