

ENTERTAINING IDEAS

Tips On Hosting A Fan-tastic Game Day Party

(NAPSA)—No matter what the sport, a terrific way to catch all the fun and excitement on game day is with a delicious menu that will satisfy a team of hungry fans.

“Create a winning strategy with a little pre-game prep,” said Julie Hinderks, Old El Paso food expert. “The day before place condiments and toppings into individual containers that can be stored in the refrigerator. Fill extra margarita glasses with fixings—such as chopped cilantro and olives.” A bowl filled with colorful produce—tomatoes, lemons, limes and chili peppers—makes a festive centerpiece, adds Hinderks.

Baja Shrimp Tacos

- 1 cup Old El Paso Thick ‘n Chunky salsa
- ½ mango, peeled and diced (½ cup)
- 1 tablespoon chopped fresh cilantro
- 1 lb. uncooked large shrimp, shelled and deveined
- 1 tablespoon olive or vegetable oil
- 1 to 2 tablespoons Old El Paso taco seasoning mix (from 1.25 oz. package)
- 1 teaspoon garlic pepper
- 6 Old El Paso taco shells, heated
- 1½ cups shredded lettuce or coleslaw blend
- Sour cream, sliced mango, fresh cilantro sprigs, if desired

1. In medium bowl, stir together salsa, diced mango and chopped cilantro; set aside.

2. In large bowl, gently stir together shrimp and oil. Stir in taco seasoning mix and garlic pepper.

3. Heat 10-inch skillet over medium-high heat until hot.



A Mexican feast can be a delicious way to share game day with a household full of hungry fans.

Add shrimp; cook and stir 2 to 3 minutes or until shrimp turns pink.

4. Fill each warm taco shell with shrimp, lettuce and salsa mixture. Arrange on serving platter. Garnish with remaining ingredients.

Makes 6 tacos.

Taco Salad Pie

- 1 package (15 oz.) Pillsbury refrigerated pie crusts, softened as directed on package
- 1 lb. lean ground beef
- 1 can (15 oz.) kidney beans, undrained
- 1 package (1.25 oz.) Old El Paso taco seasoning mix
- ½ cup Old El Paso Thick ‘n Chunky salsa
- ½ cup water
- 1½ cups shredded Cheddar cheese (6 oz.)
- 1 cup chopped lettuce

- ½ cup tomato
- 1 medium green onion, sliced
- ½ cup sour cream
- ¼ cup sliced ripe olives, if desired

1. Heat oven to 450°F. Make 1 pie crust as directed on package for *one-crust baked shell* using 9-inch pie pan. Cool 15 minutes.

2. Meanwhile, cook beef in 10-inch skillet over medium-high heat, stirring frequently, until thoroughly cooked. Drain.

3. Stir in kidney beans, taco seasoning mix, salsa, water and 1 cup of the cheese. Reduce heat to low; cook 2 to 3 minutes or until beans are heated and cheese is melted. Spoon beef mixture into shell.

4. Serve immediately with remaining ½ cup cheese and other remaining ingredients.

Makes 8 servings.