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# International Cooking

## Americans Are Saying *Sí* To Frozen Mexican Entrees

(NAPSA)—Desire for the taste of Mexican food no longer resides “south of the border,” as Americans are increasingly gravitating to the distinct flavors and offerings of this “*nuevo* cuisine.”

Now, thanks to a new line of delicious, frozen Mexican products, it’s possible to whip up a *comida* in no time. In fact, this rich array of items has been carefully selected to enhance nearly every meal occasion.

The José Olé™ brand, created by Specialty Brands, Inc., features a full line of products, each delivering fresh-tasting ingredients, value and fun. These delicacies are made with superior ingredients from recipes that are bold and distinctly flavored, and work well for a convenient lunch, a casual dinner or a Cinco de Mayo *fiesta*.

Cinco de Mayo, a minor holiday in Mexico, has become the Latin version of St. Patrick’s Day here in the U.S. Many cities around the country celebrate the occasion with carnivals, dancing, Latin music and, of course, food and drink.

To add a little zest to any of the frozen José Olé™ varieties—from Mexi-Minis® to Wraps, from Burritos to Taquitos—this fresh and flavorful salsa can be used as a topping or a dip. The key to its terrific flavor is the fresh cilantro.



Accompanied by fresh salsa, frozen Mexican dishes can take taste buds south of the border.

### Fresh Salsa

- 4 regular-sized tomatoes, seeded and chopped, or 1 pint cherry tomatoes, halved
- 1 small onion, finely chopped and/or 4 to 5 green onions, minced
- 1-2 garlic cloves, finely chopped
- 1 Tbsp. olive oil
- ½ tsp. salt
- 1 Tbsp. lime juice
- ¼ cup chopped fresh cilantro
- 2-4 jalapeño peppers, sliced in half, seeded and veined, or 2 chili peppers (optional)

**Combine ingredients in a bowl and mix. Refrigerate until ready to serve.**

The José Olé™ line can be found in the frozen food section of the supermarkets. To learn more, visit the Web site at [www.joseole.com](http://www.joseole.com).