

Taco Ring

1/2 lb. hamburger

1/2 pkg. taco seasoning

1/2 c. water

1 pkg. refrigerated croissant rolls

1/2 c. refried beans

**1/2 c. shredded cheese*

**1/2 c. shredded lettuce*

**1 tomato, chopped*

**1/4 c. sour cream*

**1/4 c. salsa*

** These ingredients will be served buffet style.*

1. Preheat oven to 375°.
2. Cook hamburger in a skillet over medium high heat, breaking it into small pieces as it cooks. Cook until it is no longer pink inside and out.
3. Drain off grease from cooked hamburger by pushing the hamburger to one side of the skillet. Then, carefully tilt the skillet so that the grease drains to one side. Using a spoon, spoon the grease into the empty refried beans can.
4. Add taco seasoning and water to the hamburger and cook an additional 3 to 4 minutes. Then, reduce heat to low, stirring occasionally.
5. Open the croissant rolls and lay them flat in a circle on a round, greased pizza pan with the points facing outward. (It will look kind of like a sun.)



6. On the wide part of each croissant triangle, place a spoonful of refried beans. Slightly flatten the beans with the back of the spoon. Then, add a spoonful of the hamburger mixture. Use all of your beans and hamburger! Evenly distribute each of these two ingredients on all 8 of the croissant triangles.
7. Cover the ingredients by folding the pointed part of the croissant up and over the beans and meat. Press down slightly so that it doesn't come undone while baking.
8. Bake at 375° for 11 to 13 minutes.
9. While the taco ring is baking, shred cheese, chop tomato and shred lettuce.
10. Remove the taco ring from the oven when done baking. Remove individual pieces to plates. Add lettuce, cheese, tomato, sour cream and salsa. Eat and enjoy!

Recipe Evaluation

Match each of the following food-borne illnesses to the most common food source on the right:

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|----------|-------------|--|
| 1. _____ | E.coli | A. Human mucus (like sneezing) |
| 2. _____ | Salmonella | B. Undercooked ground beef |
| 3. _____ | Staph | C. Improperly canned foods, bulging cans |
| 4. _____ | Botulism | D. Feces/improper hand washing |
| 5. _____ | Hepatitis A | E. Raw poultry/eggs |

Match each of the following internal temperatures to the foods on the right:

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|----------|----------|--|
| 1. _____ | 145°F | A. Ground Meats (Like Hamburger) |
| 2. _____ | 155°F | B. Seafood, Beef, Veal, Lamb, Pork |
| 3. _____ | 165°F | C. Temperature Danger Zone |
| 4. _____ | 41-135°F | D. All Poultry and Reheating Leftovers |

