

# Tequila & Lime Refried Beans



## Menu Description:

Traditional refried beans flavored with a hint of tequila and lime, garnished with fresh cilantro and queso fresco.

Suggested Price: \$1.99  
Cost: \$0.35  
PROFIT: \$1.64

Prep Time: 10 minutes  
Cook Time: 10 minutes  
Yield: 40 servings, 1/2 cup each

## Ingredients:

- 2 packages Santiago® Refried Beans, prepared
- 1/3 cup Tequila
- 1/2 cup Lime juice
- 1 cup Queso fresco, crumbled
- 1/2 cup Cilantro, chopped

## Instructions:

1. Prepare Santiago® Refried Beans according to package directions in a full-size steamtable pan. Hold in steamtable or warming cabinet until fully refreshed.
2. Fold in tequila and lime juice, mixing thoroughly.
3. Top with queso fresco and cilantro.