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KING'S HAWAIIAN® BREAD HELPS SPORTS FANS TACKLE THEIR TAILGATING MENUS

TORRANCE, Calif. (October 11, 2011) – With baseball heading into post-season and professional football in full swing, sports fans are cheering on their favorite teams every game day. Whether watching the game at home or live at the stadium, food is always an important element to any tailgating party.

When feeding a group, tailgating hosts should look for quick and delicious dishes that are easy for guests to eat. Dips are a mainstay of any tailgating party that can be made even more delectable when paired with King's Hawaiian Original Hawaiian Sweet Round Bread as a bowl for the dip.

Irresistibly delicious, soft and fluffy, with just the right amount of sweetness, King's Hawaiian Original Hawaiian Sweet Bread is crafted with Aloha Spirit from the original recipe that started the family owned company's legacy. The Original Hawaiian Sweet Round Bread complements both light and hearty dips alike, with hungry guests sure to quickly devour any dip paired with it.

To help sports fans plan the menu of their next get-together, King's Hawaiian is sharing its quick and simple recipe for "Turkey Taco Dip" that is served in King's Hawaiian Original Hawaiian Sweet Round Bread. This recipe is sure to be a hit with game day guests.

Turkey Taco Dip

Serves: 12-16

Ingredients

- 1 Tbsp. canola oil
- 1 (20 oz.) package ground turkey
- 1 (1.25 oz) package taco seasoning
- 1 (16 ounce) can refried beans



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- 2 loaves King's Hawaiian Original Hawaiian Sweet Round Bread
- 1 cup Mexican blend shredded cheese, divided
- 1/4 cup sour cream
- 4 green onions, sliced
- 1 Roma tomato, chopped

Preparation

1. Place oil in a large skillet over medium high heat.
2. Add turkey and cook until browned, stirring to break meat into small pieces.
3. Stir in taco seasoning. Remove from heat and set aside.
4. Place refried beans in a microwave safe bowl and heat on high at 30 second intervals, stirring in between, until heated through. Set aside.
5. Using a serrated knife, slice the top half-inch off the King's Original Hawaiian Sweet Round Bread. Remove the interior of the loaf leaving a thickness of one inch around the sides and bottom.
6. Cut reserved bread and other loaf into 1-inch cubes and toast the cubes for dipping.
7. Spoon refried beans into the bottom of the bread bowl.
8. Sprinkle two-thirds of the cheese over beans.
9. Spoon turkey mixture over cheese.
10. Top with remaining cheese, sour cream, green onions, and tomatoes.
11. Serve with round bread cubes and a spoon to help spread this hearty dip.

Check out other recipes perfect for game day on the King's Hawaiian website at kingshawaiian.com/recipes.

About King's Hawaiian

Founded more than 60 years ago in Hilo, Hawaii by Robert Taira, King's Hawaiian Bakery continues to be well known as a family-owned producer of irresistible, original recipe foods made with Aloha spirit. After introducing their delicious sweet bread to the mainland, the Taira family opened the popular King's Hawaiian Restaurant & Bakery in Torrance, Calif. in 1988 and launched a quick-service restaurant concept, The Local Place, in 2002. In addition to operating a dynamic 150,000 square-foot bakery facility, the company continues to expand its distribution of bread products into stores nationwide with an appreciation for quality ingredients and great taste. For more information, visit the company's website at kingshawaiian.com, become a King's Hawaiian fan on [Facebook](https://www.facebook.com/kingshawaiian) or follow King's Hawaiian on [Twitter](https://twitter.com/kingshawaiian).

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