



Recipes

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Smoked Salmon Sliders

Prep Time: 4 Minutes

Cooking Time: 2 Minutes

Serves 1

Ingredients:

4 Mission® 12" Garlic Herb Wraps (10252) , cut into 2½" rounds
1 oz. Herbed Caper Goat Cheese Spread (see Related Recipe)
2 oz. Smoked Salmon
4 four inch ribbons of Sake Soaked Cucumber Ribbons (see Related Recipe)
Shaved Sweet Red Onion to garnish

Directions:

1. Brush Mission® Garlic Herb Wrap with oil and place on flattop or griddle until toasted on both sides. Set aside.
 2. Pipe ¼ ounce of Herbed Caper Goat Cheese Spread onto each tortilla round.
 3. Roll ½ ounce of smoked salmon with 4" Sake Soaked Cucumber Ribbon. Place on top of Herbed Caper Goat Cheese Spread. Repeat with remaining three tortilla rounds.
 4. Garnish with shaved sweet red onions.
 5. Serve immediately.
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Sake Soaked Cucumber Ribbons

Serves 1

Ingredients:

3 inch English Cucumbers
4 oz. Sake

Directions:

1. Place 3" English cucumber on turning slicer with a flat blade.
 2. Spin into ribbons and place in bowl.
 3. Cover with sake.
 4. Label, date and refrigerate. Hold for up to 24 hours.
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Herbed Caper Goat Cheese Spread

Serves 1

Ingredients:

1 tsp. Fresh Dill
1/2 tsp. Ground Horseradish
1/4 tsp. Fresh Garlic , minced
2.5 tsp. Capers , drained
2 oz. Goat Cheese
1 oz. Cream Cheese
1/2 oz. Fresh Lemon Juice
1/4 tsp. Black Pepper

Directions:

1. Fold all ingredients together.
2. Place in piping bag or storage container.
3. Label, date and refrigerate.