



Recipes

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Shrimp And Fritters Salad

Prep Time: 30 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

- 1 each 12" Garlic Herb Wrap (10252)
- 3 oz. vol. Black and Tan Tempura Batter , see related recipe for Guinness Batter and Harps Batter
- 3 oz. wt. 21/25 P&D , Shrimp , Grilled
- 2 oz. vol. Lemon Pepper Vinaigrette , see related recipe
- 2 oz. vol. Green Onions , sliced
- 20 oz. vol. Mixed Greens
- 3 oz. vol. Tomatoes , diced
- 1 oz. vol. Goat Cheese

Directions:

1. Heat 10" garlic herb tortilla and cut at 12 o'clock line towards center of tortilla. Place into a cone vessel or beer mug.
2. Toss remaining ingredients together in medium size mixing bowl.
3. Pour into salad cone to serve.

Lemon Pepper Vinaigrette

Serves 1

Ingredients:

- 5 oz. vol. Lemon Juice
- 1 oz. vol. Lemon Zest
- 2 oz. vol. Onions
- 2 tsp. Black Peppers
- 1/2 tsp. Kosher Salt
- 8 oz. Olive Oil
- 1 Tbsp. Mayonnaise

Directions:

1. Place all ingredients together in a blender. Puree until emulsified.
 2. Place in a squeeze bottle or storage container.
 3. Label, Date and Refrigerate.
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Guinness Batter

Serves 1

Ingredients:

1/4 cup Rice Flour

1/2 cup Guinness

Directions:

1. Whisk together with a fork.
 2. Batter should resemble pancake batter.
 3. Pour into fryer and cook until bubbles begin to subside.
 4. Remove from fryer and drain.
 5. Season with salt. Serve immediately.
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Harps Batter

Serves 1

Ingredients:

1/4 cup Rice Flour

1/2 cup Harps

Directions:

1. Whisk together with a fork.
2. Batter should resemble pancake batter.
3. Pour into fryer and cook until bubbles begin to subside.
4. Remove from fryer and drain.
5. Season with salt. Serve immediately.