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Grilled Artichokes with Tortilla Crisps

Prep Time: 30 Minutes

Cooking Time: 40 Minutes

Serves 3

Ingredients:

- 1 each 12" Chipotle Chile Wrap (10253)
- 1 each Globe Artichoke , steamed
- 4-6 oz. vol. Pepper jack Cheese Sauce , See related recipe
- 1 oz. vol. (optional) Thick Cut Pepper Bacon , cooked

Directions:

1. To prepare artichoke: Cut off stem of artichoke to be flush with surface. Peel back first two layers of leaves and trim bottom of artichoke. Cut off top tips of leaves and top 1-2 inches of artichoke. Place artichoke in approximately 1" water and cover to steam, approximately 30 minutes, or until tender and soft on the bottom when pierced with a fork. (If covering pan with aluminum foil, artichoke may discolor).
2. While artichoke is cooking, place chipotle chile tortilla on cutting board. Cut into 1/12's. Place in fryer approximately 30 seconds to crisp. Remove from fryer and drain. Set aside.
3. Remove artichoke from oven and cool, slightly. Gently separate leaves and pull thistle from the center of the artichoke and discard.
4. Fill center of artichoke with pepper jack cheese sauce. Place back in oven and cover to heat pepper jack cheese sauce throughout, or ladle hot queso in center and garnish with chopped bacon.



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Pepper jack Cheese Sauce

Serves 1

Ingredients:

- 1 oz. vol. Olive Oil
- 1 Tbsp. Red Jalapenos , roasted , chopped (Mancini Foods)
- 8 oz. vol. Sweet Onions , minced
- 2 tsp. All Purpose Flour
- 8 oz. vol. Heavy Cream
- 2 oz. vol. Milk
- 12 oz. vol. Pepper jack Cheese , grated
- 8 oz. vol. Cheddar Cheese , shredded

Directions:

1. Heat olive oil in saute pan over medium heat.
2. Add onions and saute until translucent.
3. Add flour and continue cooking until onions begin to caramelize. Add red jalapenos. Gradually whisk in heavy cream and whole milk.
4. Bring to a simmer and shut off heat. Whisk in cheeses and serve immediately or hold hot for service.