



Recipes

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Mountainous Bison Burger Quesadillas

Prep Time: 60 Minutes

Cooking Time: 5 Minutes

Serves 2

Ingredients:

- 1 each 12" Jalapeño Cheese Wrap (10256)
- 2/3 cup Bison Burger Chili , see related recipe
- 1.5 oz. wt. Smoked Cheddar Cheese , shredded
- 2 oz. vol. Spicy Sweet Corn Succatash , see related recipe
- 1 oz. vol. Sour Cream

Directions:

1. Place jalapeno cheese tortilla on worksurface. Cut into half moon.
2. Place 1/3 cup of bison burger chili in the center of tortilla.
3. Top with shredded or sliced smoked cheddar cheese.
4. Bring left side of tortilla over chili and cheese and bring right side over to close into a wedge shape.
5. Place on preheated flattop or Panini grill and toast until both sides are golden brown and cheese is melted.
6. Remove from Panini and place on plate.
7. Top with spicy sweet corn succotash and serve with sour cream if desired.



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Thick Bison Burger Chili

Serves 1

Ingredients:

1 Tbsp. Bacon Fat
2.5 cups Onions , minced
2 Tbsp. Garlic , minced
1 lb. Ground Buffalo Burger Meat
2 tsp. Beef Base (Custom Culinary)
1.5 cups Tomatoes , chopped
1/4 cup Spicy V-8 Juice
1.5 tsp. Oregano , dried
1/4 cup Jalapenos , minced
1/4 cup Roasted Poblanos , chopped
3/4 cup Red Kidney Beans , drained
3/4 cup Pinto Beans , drained and rinsed
1/4 cup Cilantro

Directions:

1. Heat bacon fat in medium size stockpot over medium high heat.
2. Add onions and cook until translucent. Add garlic and continue cooking until onions just begin to turn color. Add jalapenos. Add beef base and stir to dissolve.
3. Add ground buffalo burger and reduce heat to medium.-medium low. Add in tomatoes and V-8 juice , and dried oregano.
4. Continue cooking until buffalo loses most of its pink.
5. Add remaining peppers and beans and cook until peppers are softened and meat is cooked , approx. 10-15 minutes.
6. Hold warm for service or cool completely until ready to use.



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Spicy Sweet Corn Succotash

Serves 1

Ingredients:

4 ears Sweet , Corn , steamed and shucked
1/4 cup Red Bell Peppers , small dice
1/4 cup Green Bell Peppers , small dice
1/2 cup Green Onions , thinly sliced
Lime Juice (juice of 1/2 lime)
1/8 tsp. Sea Salt
1 Tbsp. Fresh Cilantro , chopped
1 Tbsp. Fresh Jalapeño , minced , seeds removed

Directions:

1. Fold all ingredients together in a mixing bowl.
2. Place in a storage container.
3. Label , Date and Refrigerate.