



Andouille Dog Bites

Prep Time: 20 Minutes

Cooking Time: 5 Minutes

Serves 2

Ingredients:

2 each 8" Heat Pressed Flour Tortillas (10410)

1/2 link Andouille Sausage

Egg Wash, to brush

1/2 oz. vol. Red Pepper Tabasco Ketchup (see related recipe)

1/2 oz. vol. Creole Mustard

Directions:

1. Cut tortillas into wedges with 2" width base.
2. Cut ½ Andouille sausage link in half lengthwise. Cut each ½ into 4 strips.
3. Place each Andouille strip at base of each tortilla wedge.
4. Brush tortillas with egg wash and roll tortilla up to close.
5. Lay on parchment lined sheet pan.
6. For baking: Place in 450°F oven for approximately 5 minutes or until tortillas are golden brown and sausage is hot.
7. For frying: Place in 350°F fryer approximately 1-2 minutes or until heated throughout.
8. Remove from fryer and drain.
9. Serve with red pepper Tabasco ketchup and creole mustard dipping sauces.



Recipes

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Red Pepper Tabasco Ketchup

Serves 1

Ingredients:

- 4 oz. vol. Ketchup
- 4 oz. vol. Roasted Red Peppers
- 1 oz. vol. Chipotle Tabasco

Directions:

1. Place all ingredients together in a food processor and blend until smooth.
2. Place in a covered storage container.
3. Label, Date and Refrigerate.