



## Recipes

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### Octopus Bacon Tacos

Prep Time: 25 Minutes

Serves 12

#### Ingredients:

24 each 4.5" Heat Pressed Flour Tortillas (28671)  
12 oz. Baby Spinach  
3/4 cup Hot Sauce Vinaigrette  
12 oz. Cherry Tomatoes , halved  
24 oz. Octopus Bacon , see related recipe, seared to order  
3 oz. Shallots ,peeled,thin,sliced  
1 1/2 tsp. Lemon Zest

#### Directions:

1. To prepare one portion, warm two tortillas on a flat-top grill or skillet until slightly toasted. Top each taco with 1/2 oz. baby spinach, 1/2 oz. tomatoes, 1/4 fl. oz. hot sauce vinaigrette, and 1 oz. of freshly seared octopus bacon.
2. Garnish each taco with thin sliced shallots and fresh grated lemon zest as needed.

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### Hot Sauce Vinaigrette

Prep Time: 5 Minutes

Serves 1

#### Ingredients:

1/4 cup Cayenne Pepper hot sauce, prepared  
1 tsp. Lemon Zest  
1 tsp. Fresh Thyme leaves  
1 tsp. Brown Sugar  
3/4 cup Extra Virgin Olive Oil  
To Taste, Kosher Salt

#### Directions:

1. In a mixing bowl, whisk the first 4 ingredients together while slowly drizzling the extra virgin olive oil.
  2. Taste, and season with salt if desired.
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### Octopus Bacon

Prep Time: 20 Minutes

Serves 1

#### Ingredients:

3/4 cup Kosher Salt

1/2 cup Black Pepper

1 cup Brown Sugar

1/4 cup Garlic Powder

2 Tbsp. Chile Powder

1 1/2 lbs. Octopus tentacles, blanched

As needed Lard

#### Directions:

1. In a mixing bowl, add salt, pepper, sugar, garlic and chili powders together and combine.
2. Generously season octopus and cold smoke for 1 hr.
3. Place smoked octopus in a hotel pan and cover with melted lard until fully submerged. Cook at 275°F for 4 hours. Remove octopus from lard, cut into thin slices and keep refrigerated until use.