



Recipes

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Octopus Bacon Tacos

Prep Time: 25 Minutes

Serves 12

Ingredients:

12 each 4.5" Heat Pressed Flour Tortillas (28671)
12 oz. Baby Spinach
3/4 cup Hot Sauce Vinaigrette , see related recipe
12 oz. Cherry Tomatoes , halved
24 oz. Octopus Bacon , see related recipes, 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.

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 ,blended

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.