



Recipes

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Asian Spring Rolls with Indonesian Garlic Chili Sauce

Serves 24

Ingredients:

- 24 Mission® 6" Fry-Ready Tortilla (37186)
- 1 batch Asian Pork Filling (see Related Recipe)
- 1 large Egg , beaten (for egg wash)
- 1 batch Indonesian Garlic Chili Sauce (see Related Recipe)

Directions:

1. Working on a flat surface, place approximately 1/4 cup of the filling across the center of a Mission® flour tortilla. Roll the tortilla tightly with the ends folded in. Brush the edge of the tortilla with the egg wash to seal. Repeat with the remaining tortillas.
 2. Fry the roll in 375° F oil until golden brown and crisp.
 3. Serve with Indonesian Garlic Chili Sauce for dipping.
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Pork Filling

Serves 1

Ingredients:

2/3 oz. Ground Pork
1/8 oz. (1/2 cup) Shiitake Mushrooms
1/8 oz. (1 1/4 tsp) Minced Garlic
1/8 oz. (1/2 cup) Minced Shallot
1/8 oz. (1 Tbs.) Minced Ginger
1/8 oz. (1/3 cup) Chopped Cilantro
1/8 oz. (1/4 cup) Chopped Mint
1/4 oz. (4 cups) Bean Sprouts
1/8 oz. (1/2 cup) Water Chestnuts , chopped
1/8 oz. (2 Tbs.) Soy Sauce
1/8 tsp. Salt
1/8 tsp. Sugar

Directions:

1. In a large skillet or wok over high heat, cook and crumble the ground pork for 2 minutes.
2. Add the remaining ingredients and continue cooking for more 10 minutes or until meat is cooked throughout. Remove from heat and let cool for assembly.

Indonesian Garlic Chile Sauce

Serves 1

Ingredients:

1 cup Rice Wine Vinegar
1 cup Brown Sugar
4 oz. Water
1/4 cup Minced Garlic
4 tsp. Chiles Paste (e.g. Sambal Olek)
2 tsp. Salt

Directions:

1. Place all ingredients in a small saucepan. Cook over low heat until the sauce has reduced and thickened to a syrupy consistency, about 30 minutes.