



## Recipes

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# San Juan Crab Rolls

Serves 6

### Ingredients:

- 1 Mission® 8" Heat Pressed Flour Tortilla (10410)
- 1 oz. Clarified Butter
- 1/3 cup Pecan Halves
- 1/4 cup Sake
- 1/4 bunch Fresh Cilantro , roughly chopped
- 1 cup Sushi Rice (see Related Recipe)
- 3/4 cup Crab Meat
- .6 oz. Fresh Chives
- 1/2 cup Spicy Sauce (see Related Recipe)

### Directions:

1. In a pan heat clarified butter. Saute pecans for two minutes or until pecans are cooked through. Add crab meat and Sake, then add cilantro and chives. Set aside to cool.
2. Prepare sushi rice.
3. Cut Mission® flour tortilla into 7" x 7" square. Warm tortilla.
4. Place tortilla on a plastic lined sushi roller.
5. Once cool, mix the crab mixture into the rice. Spread Spicy Sauce evenly over the crab mixture.
6. Place a thin layer of crab and rice mixture down the center of the tortilla square.
7. Roll tortilla tightly. Cut into rolls.





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### Sushi Rice

Serves 1

#### Ingredients:

3 cups Sushi Rice

6 tsp. Rice Vinegar

3.75 cups Water

#### Directions:

1. Thoroughly rinse rice in cool water until water runs clear. Drain well.
2. Place rice and water in saucepan and bring to a boil. Reduce heat and simmer for 20 minutes or until water is absorbed.
3. Remove pan from heat and let stand for 10 minutes.
4. Place rice in nonmetallic bowl and add vinegar. Carefully fold in vinegar until combined.

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### Spicy Sauce

Serves 1

#### Ingredients:

16 oz. Mayonnaise

2 tsp. Chipotle powder

1 Tbsp. Chopped Chipotle in adobe

1 tsp. prepared Wasabi

.25 cup Green Onion , finely chopped

2 Tbsp. Rice Wine Vinegar

#### Directions:

1. Mix all ingredients together and refrigerate.