



Recipes

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Tortilla and Beer Soaked Portabello Encrusted Filet

Serves 1

Ingredients:

2 oz. Mission® Pre-cut Unfried Tri-Color Tortilla Strips
(04931)

1.5 oz. Cheesy Lager Beer Soaked Portabello Crust
(see Related Recipe)

1/4 oz. Blue Cheese Crumbles

1/4 oz. Monterey Jack Cheese , shredded

7 oz. Filet Mignon Steaks , grilled to desired
temperature

Directions:

1. Spread Beer Soaked Portabello Crust evenly over
filet.
 2. Place under salamander until crust is melted and
becomes golden brown and bubbly.
 3. Remove from salamander, top with prepared
Mission® Tri-color tortilla strips, blue cheese crumbles
and Monterey Jack cheese.
 4. Place back under salamander or broiler just until
cheese is melted.
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Cheesy Lager Beer Soaked Portabella Crust

Serves 1

Ingredients:

18 oz. Portabello Mushrooms , gills removed and thinly sliced
5 oz. Lager Beer
2 oz. Yellow Onions , minced
1/2 tsp. Fresh Garlic , minced
3/4 tsp. Black Pepper
1/4 tsp. Kosher Salt
4 oz. Mayonnaise
3 oz. Blue Cheese Crumbles
2 oz. Monterey Jack Cheese , shredded

Directions:

1. Marinate mushrooms, onions and garlic in lager beer for at least 2-4 hours or overnight.
2. Place marinated mushrooms in sauté pan over medium heat.
3. Sauté until most liquid is evaporated.
4. Remove from heat and cool.
5. Fold into remaining ingredients and hold.