



Recipes

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Down Under Quesadilla

Prep Time: 4 Minutes

Cooking Time: 4 Minutes

Serves 1

Ingredients:

- 1 Mission® 12" Garden Vegetable Wrap (13271)
- 1 oz. Savory Shiraz Spread (see Related Recipe)
- 4 1/2 oz. Shiraz Braised Short Ribs, shredded (see Related Recipe)
- 1 1/2 oz. Crispy Onions Straws, fried
- 2 oz. Aged White Cheddar Cheese , sliced or shredded
- 1 tsp. Fresh Parsley , chopped

Directions:

1. Place Mission® Garden Vegetable Wrap on work surface.
2. Drizzle wrap with Savory Shiraz Spread and place shredded Shiraz Braised Short Ribs on front half of wrap.
3. Top with crispy onion straws, white cheddar cheese and fresh parsley.
4. Fold top half over to close into half moon and place on oiled flattop.
5. Toast until both sides are lightly golden brown and cheese is melted.
6. Cut into quarters to serve.





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Savory Shiraz Spread

Serves 1

Ingredients:

1 oz. Shiraz Wine
3/4 tsp. Savory Beef Base
1/4 tsp. Black Pepper
1/4 tsp. Ground Horseradish
2 oz. Mayonnaise
2 oz. Sour Cream

Directions:

1. Place wine and beef base in mixing bowl. Whisk until dissolved.
 2. Whisk together remaining ingredients until smooth.
 3. Place in squeeze bottle.
 4. Label, date and refrigerate.
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Shiraz Braised Short Ribs

Serves 1

Ingredients:

1 Tbsp. All Purpose Flour
1/2 tsp. Kosher Salt
1/2 tsp. Black Pepper
1/4 tsp. Cayenne Pepper
1/2 tsp. Onion Powder
1 Tbsp. Whole Butter
4 lbs. Beef Short Ribs
8 oz. Yellow Onions
8 oz. Carrots , chopped
4 cloves Garlic , smashed
2 tsp. Beef Base
750 ml. Shiraz Wine
2 sprigs Fresh Rosemary

Directions:

1. Mix flour and seasonings together in mixing bowl.
2. Coat short ribs in flour seasoning and lay on a parchment lined sheet pan.
3. Heat butter in large cast iron skillet over medium heat.
4. Add seasoned short ribs and brown on all sides. Remove from pan and set aside.
5. Add onions, carrots, garlic and beef base and sauté, scraping up brown bits in pan.
6. Deglaze pan with shiraz wine and add beef ribs back to the pan, along with rosemary sprigs.
7. Place in 250° oven, approximately 3 hours, or until fork tender.
8. Remove from oven and reserve half of liquid and cool slightly.
9. Place short ribs on work surface and shred beef.
10. Place shredded beef with reserved liquid in small hotel pan and hold warm.