



Recipes

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Crispy Fish Parcel

Prep Time: 40 Minutes

Serves 1

Ingredients:

- 1 each 12" Heat Pressed Flour Tortilla (10430)
- 1 1/2 Tbsp. Pale Ale Spread, see related recipe
- 3 each Kettle Chip Crusted Fish Nuggets, see related recipe
- 3 oz. vol. Drunken Angel Hair Slaw, see related recipe
- garnish Potato Crisps

Directions:

1. Place kettle chip crusted fish nuggets in 350 fryer until golden brown and cooked throughout.
2. Heat tortilla and place on work surface. Brush pale ale spread evenly over entire tortilla.
3. Place kettle chip fish nuggets in center of tortilla. Top with drunken slaw.
4. Bring left and right sides of tortilla towards the center and overlap each other.
5. Fold bottom part of tortilla to the center of wrap and fold over again to close into a parcel shape.
6. Cut in half to serve.
7. Serve with a side of potato crisps and malt vinegar.





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Pale Ale Spread

Serves 1

Ingredients:

2 oz. vol. Pale Ale and Malt Vinaigrette, see related recipe

2 oz. Mayonnaise

Directions:

1. Whisk both ingredients together in a mixing bowl.
 2. Place in squeeze bottle.
 3. Hold refrigerated until ready for use.
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Kettle Chip Crusted Fish Nuggets

Serves 1

Ingredients:

6 oz. vol. All Purpose Flour

3/4 tsp. Dill

1 tsp. Kosher Salt

16 oz. vol. Eggs Wash

18 oz. wt. Kettle Crisp Potato Chips

1 tsp. Kosher Salt

1 1/2 Tbsp. Parsley

1 1/4 lbs. Fresh Cod or Pollack, cut into 1 oz. portions

Directions:

1. You will need three bowls to set up breeding station.

2. Whisk flour dill and kosher salt in first bowl.

3. Place egg wash in second bowl.

4. Place potato chips in food processor and pulse until course crumbs. Place crushed chips in third bowl with salt and parsley.

5. Toss fish into flour mixture and shake off excess flour.

6. Dip into egg wash and then crushed potato chips.

7. Re-dip fish in egg wash and then again in crushed potato chips.

8. Place on parchment lined sheet pan.

9. Fry immediately or wrap in plastic and freeze until ready for use.



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Drunken Slaw

Serves 1

Ingredients:

3 cups Green Cabbage , finely shredded
1 cup Red Cabbage , finely shredded
1 Tbsp. Capers
2 Tbsp. Gherkins , minced
4 oz. vol. Pale Ale and Malt Vinaigrette, see related recipe

Directions:

1. Place all vegetables together in a mixing bowl.
 2. Toss together with pale ale vinaigrette.
 3. Place in covered storage container.
 4. Hold refrigerated for use.
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Pale Ale and Malt Vinaigrette

Serves 1

Ingredients:

1/3 cup Olive Oil
1/2 cup Yellow Onion , minced
2 tsp. Fresh Garlic , minced
11 oz. Pale Ale
2 tsp. Honey
1 Tbsp. Lemon Juice
1 1/2 Tbsp. Dijon Mustard
1/2 tsp. Kosher Salt
1/4 tsp. Cayenne Pepper
5 Tbsp. Malt Vinegar

Directions:

1. Heat olive oil in sauté pan. Add onions and garlic. Sauté until soft and translucent but not brown.
2. Add pale ale, honey and lemon juice. Simmer and reduce by 30%. Remove from heat and cool.
3. Place in food processor and add Dijon mustard, vinegar and seasonings.
4. Place on high to emulsify; about 1-2 minutes.
5. Place in squeeze bottle or storage container.
6. Hold refrigerated for use.