



Recipes

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Shrimp And Fritters Salad

Prep Time: 30 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

- 1 each 12" Garlic Herb Wrap (10252)
- 3 oz. vol. Black and Tan Tempura Batter , see related recipe for Guinness Batter and Harps Batter
- 3 oz. wt. 21/25 P&D , Shrimp , Grilled
- 2 oz. vol. Lemon Pepper Vinaigrette , see related recipe
- 2 oz. vol. Green Onions , sliced
- 20 oz. vol. Mixed Greens
- 3 oz. vol. Tomatoes , diced
- 1 oz. vol. Goat Cheese

Directions:

1. Heat 10" garlic herb tortilla and cut at 12 o'clock line towards center of tortilla. Place into a cone vessel or beer mug.
2. Toss remaining ingredients together in medium size mixing bowl.
3. Pour into salad cone to serve.

Lemon Pepper Vinaigrette

Serves 1

Ingredients:

- 5 oz. vol. Lemon Juice
- 1 oz. vol. Lemon Zest
- 2 oz. vol. Onions
- 2 tsp. Black Peppers
- 1/2 tsp. Kosher Salt
- 8 oz. Olive Oil
- 1 Tbsp. Mayonnaise

Directions:

1. Place all ingredients together in a blender. Puree until emulsified.
 2. Place in a squeeze bottle or storage container.
 3. Label, Date and Refrigerate.
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Guinness Batter

Serves 1

Ingredients:

1/4 cup Rice Flour

1/2 cup Guinness

Directions:

1. Whisk together with a fork.
2. Batter should resemble pancake batter.
3. Pour into fryer and cook until bubbles begin to subside.
4. Remove from fryer and drain.
5. Season with salt. Serve immediately.

Harps Batter

Serves 1

Ingredients:

1/4 cup Rice Flour

1/2 cup Harps

Directions:

1. Whisk together with a fork.
2. Batter should resemble pancake batter.
3. Pour into fryer and cook until bubbles begin to subside.
4. Remove from fryer and drain.
5. Season with salt. Serve immediately.