



Recipes

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Bleu Cheese Stuffed Olive and Asparagus Cones

Prep Time: 40 Minutes

Cooking Time: 4 Minutes

Serves 2

Ingredients:

12 each 6" Tri-Color Corn Tortillas (07983)
Simmering Hot Water to dip
Large Lady Lock Sticks (JB Prince)
1 Tbsp. Fresh Parsley , chopped
1 tsp. Fresh Thyme , chopped
2 tsp. Fresh Garlic , minced
1/4 cup Sweet Onions , minced
1/4 cup Red Bell Peppers , minced
1 Lemon - Juice of Lemon
1/4 tsp. Cayenne Pepper
2 oz. vol. Olive Oil
12 oz. vol. Asparagus Tips , blanched
8 oz. vol. Green Olives , drained , rinsed and chopped
1/4 oz. wt. Bleu Cheese , chopped
1 oz. vol. Crispy Pancetta , chopped

Directions:

1. FOR ASPARAGUS, OLIVE AND BLEU CHEESE SALSA:
2. Whisk parsley, thyme, garlic, onions, peppers, lemon juice and cayenne pepper together in a mixing bowl. Add in olive oil. Adjust seasonings if needed. Add in pancetta and refrigerate at least 2 hours before service to allow flavors to develop.
3. While salsa is refrigerated, quickly dip tortillas in hot water bath one at a time for approximately 3-5 seconds.
4. Corn tortillas should just get gummy. (If over heated they will disintegrate, if under heated they won't stick.)
5. Spray lady lock sticks generously with pan spray (if lady lock cone sticks are not oiled, tortillas will stick to cone.)
6. Place heated tortilla on cutting board and roll over onto lady lock stick to make cones. Stage cones large side down and place in 350-360 fryer for approximately 30-45 seconds or until tortilla is cooked through. Remove from fryer and drain.
7. Place each cone in desired serving vessel and fill each with 1 ½ oz. of asparagus, olive and bleu cheese salsa.