



Recipes

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Monte Cristo Taquitos

Prep Time: 10 Minutes

Cooking Time: 2 Minutes

Serves 2

Ingredients:

1 each 10" Fry-Ready Tortilla (37183)
1/2 oz. (1 slice) Smoked Turkey , sliced
3/4 oz. (1 slice) Swiss Cheese , sliced
3/4 oz. (1 slice) Maple Cured Ham , sliced
2 oz. + 2 tsp. Raspberry Dijon , see related recipe
French Toast Batter to dip
Confectioners Sugar to dust

Directions:

1. Cut turkey, Swiss cheese and ham into 1/4" strips. Set aside.
2. Cut stretch tortilla into half moon. Drizzle 1 tsp. of raspberry dijonaise 1" from cut side of tortilla. Place turkey, ham and Swiss cheese strips evenly to the edges of cut side of tortilla.
3. Drizzle with raspberry dijonaise.
4. Tightly roll to close, leaving ends open.
5. Dip flautas in French toast batter.
6. Place in 350 degree fryer for approximately 1-2 minutes or until golden brown and center is hot.
7. Remove from fryer and drain.
8. Dust with confectioners' sugar and serve with remaining raspberry dijonaise for dipping.



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Raspberry Dijon Sauce

Serves 1

Ingredients:

6 oz. vol. Red Raspberry Preserves

3 oz. vol. Creamy Dijon Mustard

Directions:

1. Whisk all ingredients together thoroughly to combine.
2. Place in squeeze bottle.
3. Label, Date and Refrigerate.