



Recipes

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French Onion Burger Crunch Tacos

Prep Time: 20 Minutes

Cooking Time: 45 Minutes

Serves 5

Ingredients:

Approx. 15 6" White Corn Tortilla (10600)

1.2 lbs. Fresh Ground Sirloin Burger Meat

18 oz. vol. French Onion Glaze , see related recipe

5 oz. vol. Gruyere , Swiss or Provolone Cheese

1 cup Baby Spinach Leaves

15 oz. vol. Onion Strands , fried

15 oz. vol. * Potatoes Strands , fried

Directions:

1. Bring corn tortillas to room temperature.
2. Drop corn tortillas into 360F fryer one at a time. Quickly press center of tortillas with tongs to shape free form tacos. Continue cooking until bubbles begin to subside.
3. Remove from fryer and drain.
4. Heat large sautepan over medium high heat and brown beef. Add 10 oz. of French onion glaze and bring to a simmer. Hold hot for service.
5. Fill each taco with 4-5 spinach leaves and 2 oz. of French onion sirloin burger meat.
6. Garnish each taco with shredded gruyere cheese.
7. Place tacos in cheese melter just to melt cheese.
8. Top each taco with 1 oz. each of fried onion and potato strands.
9. Serve with a side of extra French onion glaze for dipping.
10. Serve immediately.



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French Onion Glaze

Serves 1

Ingredients:

Yields: 1 batch

2 Tbsp. Whole Butter

1 qt. + 1 cup Sweet Yellow Onions , shaved

2 tsp. Fresh Garlic , minced

1 Tbsp. Seasoned Flour , see related recipe

2 tsp. Savory Roasted Beef Base (Custom Culinary)

3 oz. vol. Brandy or Cognac

8 oz. vol. Water

1/4 tsp. Black Pepper

Directions:

1. Heat butter in medium size saucepot over medium heat.
2. Add onions and sauté until softened. Add garlic and flour.
3. Continue cooking slowly until onions begin to caramelize stirring occasionally for even cooking of onions, approximately 20 minutes.
4. Add beef base and stir to dissolve.
5. Deglaze pan with water and cognac.
6. Reduce by half or until sauce has thickened.
7. Hold hot and serve with French Onion Burger tacos.