



Recipes

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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.
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Seasoned Flour

Serves 1

Ingredients:

Yield: Approx. 2 ½ oz. vol.
2 oz. vol. All Purpose Flour
2 tsp. Rosemary Sea Salt
2 tsp. Black Pepper
1 tsp. Dry Mustard
1 tsp. Cajun Seasoning

Directions:

1. Fold all ingredients together in a small bowl.
2. Place in tightly sealed storage container.
3. Hold at room temperature until ready for use.