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Mini Salad Martini Cones

Prep Time: 15 Minutes

Cooking Time: 0 Minutes

Serves 12

Ingredients:

- 3 12" Garden Vegetable Wraps (13271)
- 22 oz. vol. Romaine Lettuce , shredded
- 6 oz. vol. Roma Tomatoes , diced
- 3 oz. vol. Red Onions , diced
- 3 oz. vol. Bleu Cheese Crumbles
- 6 oz. vol. Celery , diced
- 9 each Pimento Stuffed Green Olives
- 9 each Cooked Salad Shrimp , 100/150 ct.
- 4.5 oz. vol. Spicy V-8 Vinaigrette , see recipe
- 9 each *2 ½ or 3 1/2" Bamboo Skewers
- 9 each *2 oz. shot glasses

Directions:

1. Cut tortillas into 4.5" discs. (Each tortilla should yield 4 each 4.5" discs.) Tightly wrap tortilla discs in plastic and hold ambient until ready for use.
2. Skewer olives onto bamboo skewers.
3. When ready to assemble, cut a 12 o' clock line on tortilla discs.
4. Fill mini cups or shot glasses with ½ oz. of spicy V-8 vinaigrette.
5. Fold tortillas into a cone shape and place in shot cups.
6. Toss lettuce, tomatoes, onions, bleu cheese crumbles and celery together in a mixing bowl.
7. Distribute salad evenly into each "martini cone". Top each cone with 1 salad shrimp and skewered olive.
8. Serve immediately.
9. Note: If unable to use disposable shot glasses, these cones also fit perfectly in 2 oz. portion control cups. Drizzle salad dressing to serve.

*Bamboo skewers can be ordered online at



Recipes

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Spicy V-8 Vinaigrette

Serves 1

Ingredients:

Yield: Approx. 16 oz. vol.

12 oz. vol. Yellow Onions , chopped

10 oz. vol. Spicy V-8 Juice

2 oz. vol. Red Wine Vinegar

3 oz. vol. Olive Oil

2 tsp. Fresh Garlic , chopped

2 tsp. Spicy Worcestershire Sauce

1/2 tsp. Kosher Salt

1/2 tsp. Black Pepper

Directions:

1. Place all ingredients together in a Vita mix blender.
2. Puree until emulsified and smooth.
3. Place in a squeeze bottle or storage container.
4. Hold refrigerated until ready for use.