



## Recipes

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# Hot Link Mini Tortilla Dogs

Prep Time: 15 Minutes

Cooking Time: 10 Minutes

Serves 12

### Ingredients:

- 1 each 12" Jalapeño Cheese Wrap (10256)
- 3 links - Hot Links , grilled
- 2 oz. vol. Chili Ketchup , see related recipe
- 2 oz. vol. Chopped Pickled White Onions , see related recipe
- 12 each \*Cocktail Forks

### Directions:

1. Cut tortillas into 3" discs. Tightly wrap with plastic and hold at room temperature until ready for use.
2. Cut hot links in half lengthwise. Cut each half again lengthwise and then in half.
3. Each hot link should yield 8 mini hot link sticks.
4. Hold hot links hot for service.
5. Heat tortillas and hold warm.
6. When ready to serve, drizzle each jalapeno cheese disc with chili ketchup and top with a mini hot link and chopped pickled white onions.
7. Secure tortillas and hot links with cocktail forks.
8. Note: Another way to present tortilla dogs is to serve in olive boats.

\*Cocktail forks can be found online at  
[www.pickonus.com](http://www.pickonus.com)



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### Chili Ketchup

Serves 1

Ingredients:

Yields: Approx. 12 oz.

12 oz. vol. Ketchup

2 Tbsp. Tex Mex Chili Seasoning (McCormick)

Directions:

1. Place ketchup and chili seasoning together in a food processor.

2. Blend until smooth.

3. Place in a squeeze bottle and hold refrigerated until ready for use.

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### Chopped Pickled White Onions

Serves 1

Ingredients:

Yields: Approx. 32 oz.

2 cups White Onions , finely chopped

3 oz. vol. Agave Syrup

3 oz. vol. Distilled White Vinegar

1 Tbsp. Fresh Cilantro , minced

Directions:

1. Whisk agave syrup, white vinegar and cilantro together in a mixing bowl.

2. Fold in white onions and place in a storage container.

3. Hold refrigerated until ready for service.