



Recipes

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Crispy Apple Potstickers

Prep Time: 30 Minutes

Cooking Time: 5 Minutes

Serves 5

Ingredients:

8 each 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)

1 each Honey Crisp Apples

Egg Wash to brush

8 oz. vol. Caramel Sauce

16 each Sugar Cane Sticks or Skewers

2 oz. vol. Fig and Honey Salsa , see related recipe

Directions:

1. Cut apples into 2" wedges. (Apple should yield 16-18 2" pieces) Skewer each apple wedge.

2. Cut tortillas in half and quickly place in steamer to soften.

3. Place cut half of tortilla on worksurface and top with skewered apple wedge (potstickers fold up easier if cut side of apple is parallel with cut side of tortilla).

4. Working quickly, Press tortilla edges around on all sides to seal, using egg wash if needed (If tortillas are soft enough from steamer, the potstickers will seal together easily).

5. Place on parchment lined sheet pan and tightly wrap with plastic until ready for use.

6. When ready to serve, place in steamer to soften and heat apples.

7. While apple potstickers are steaming, heat 1 Tbsp. of butter or oil in sauté pan over medium heat.

8. Remove potstickers from steamer and place in buttered sauté pan. Pour caramel sauce over potstickers, and quickly sear potstickers on both sides.*



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Fig and Honey Salsa

Serves 1

Ingredients:

2 cups Brown Mission Figs
2 oz. vol. Wild Flower Honey
1/2 cup Granny Smith Apples
2/3 cup Clementines , peeled and chopped
1/2 tsp. Fresh Ginger , minced
1 oz. vol. Lemon Juice
1/2 tsp. Vanilla Extract
Pinch of Ground Cloves

Directions:

1. Fold all ingredients together in a mixing bowl.
2. Place in a covered storage container and hold refrigerated until ready for use.
3. Label, Date and Refrigerate.