



Recipes

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Cheddar Waffle Quesadillas with Fried Chicken Wings

Prep Time: 10 Minutes

Cooking Time: 15 Minutes

Serves 12

Ingredients:

12 each 12" Chipotle Chile Wraps (10253)
3 1/2 lbs. Smoked Cheddar Chicken , shredded
Cider Brine Chicken Wings , see related recipe
4 lbs. All-Purpose Flour
2 Tbsp. Black Peppers , finely ground
6 each Whole Eggs
8 oz. vol. Water
Caramelized Onion Gravy , see related recipe

Directions:

1. Cut wraps in half. Sprinkle 1 cup cheese over half of each wrap, fold over forming twelve large cheese stuffed half circles. Cover and reserve refrigerated.

2. To Make Fried Chicken Wings: Remove wings from brine. Combine flour and black pepper in a large mixing bowl, in another bowl crack eggs, whisk and add water, whisk again. Dip brined wings into seasoned flour first, next dip in egg wash, and then back into seasoned flour. Shake off any excess and deep fry at 350°F for 5 to 8 minutes or until golden brown and internal temperature reaches 165°F. Remove and drain well. Reserve warm.

3. To Make Waffle Quesadillas: Toast reserved smoked cheddar quesadilla in preheated waffle maker until crisp and golden brown. Cut each into thirds and reserve warm.

4. To Make Individual Serving: Place three waffle quesadilla wedges on plate and arrange 2 fried chicken wings and serve with ¼ cup caramelized onion gravy.

5. Serve immediately.



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Cider Brined Chicken Wings

Prep Time: 5 Minutes

Cooking Time: 120

Minutes

Serves 1

Ingredients:

3/4 oz. Kosher Salt

2 2/3 fl. oz. Water

1/2 tsp. Whole Black Peppercorns

1/3 each Bay Leaf

5 1/3 fl. oz. Pasteurized Apple Cider , chilled

2 each Chicken Wings , whole , raw

Directions:

1. Combine first 4 ingredients in a small sauce pan and bring to a boil, stir to make sure salt is dissolved.

Transfer to medium bowl, add apple cider, stir to combine and place in refrigerator to cool completely.

2. Once cooled, place chicken wings in chilled brine and return to refrigerator for two hours.



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Caramelized Onion Gravy

Prep Time: 5 Minutes

Cooking Time: 45 Minutes

Serves 1

Ingredients:

1/8 fl. oz. Olive Oil
1/8 oz. Butter
1/8 each Yellow Onion , small diced
1/3 each Garlic Cloves , minced
1/6 oz. Butter
1/6 oz. All-Purpose Flour
1 fl. oz. Low Sodium Chicken Stock
1/8 qt. Heavy Cream
Salt and Pepper to taste

Directions:

1. Heat oil and butter in medium sauté pan over medium-low heat. Add onions and garlic, cook for 30 minutes or until caramelized .
2. Add second butter, once melted add flour and stir for another minute.
3. Add chicken stock while stirring, next add cream and slowly cook until slightly thickened, stirring often.
4. Season with salt and pepper, remove from heat and hold warm.