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Crab Taquitos with Avocado-Grapefruit Relish

Prep Time: 20 Minutes

Cooking Time: 3 Minutes

Serves 12

Ingredients:

24 each 6" Yellow Corn Tortillas (06942)

26 oz. Lump Crab Meat

2 oz. Shallots , diced

3 oz. Poblano Pepper , seeded and diced

2 Tbsp. Fresh Oregano , rough chopped

1/3 cup Fresh Parsley , rough chopped

Cumin-Lime Aioli , see related recipe

Salt and Pepper to taste

Avocado-Grapefruit Relish , see related recipe

Directions:

1. Mix lump crab meat with shallots, poblano, herbs and 4 ounces of cumin-lime aioli, gently fold together, adjust seasoning with salt and pepper.

2. For 1 plate; add 1.5 ounces (#20 scoop) across the middle of the corn tortillas and roll into cylinder shaped taquitos, secure with toothpicks. Repeat with second tortilla for a 2 piece order.

3. Fry taquitos for 2:45-3:00 minutes at 350° F, or until internal temperature reaches 160° F.

4. Serve with 2 ounces of avocado-grapefruit relish and an additional drizzle of cumin-lime aioli.



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Cumin-Lime Aioli

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/3 each Egg Yolks
1/3 each Fresh Garlic Cloves , minced
1/6 tsp. Ground Cumin
1/8 tsp. Ground Cayenne Pepper Sauce
1/6 each Fresh Lime , squeezed
1/8 fl. oz. Red Wine Vinegar
Salt and Pepper to taste
1 1/3 fl. oz. Extra Virgin Olive Oil

Directions:

1. Place egg yolks, garlic, cumin, cayenne, lime juice and red wine vinegar in a food processor and process for 30 seconds. While the blade is spinning slowly add olive oil in a thin stream until all is incorporated and aioli is thick, adjust seasoning to taste.

Avocado-Grapefruit Relish

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1 1/6 oz. Fresh Avocados , diced
3/5 oz. Fresh Grapefruit , segmented and diced ,
reserve juice
1/8 cup Fresh Cilantro , rough chopped
1/8 oz. Shallots , diced
1/6 fl. oz. Extra Virgin Olive Oil
1/6 fl. oz. Reserved Grapefruit Juice
Salt and Pepper to taste

Directions:

1. Combine ingredients in a mixing bowl and gently fold together, place in an airtight container. Reserve refrigerated.