



Recipes

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Fusion Street Tacos

Serves 1

Ingredients:

18 each 5" White Corn Taco Shells (10105)
Shredded Brisket , see related recipe
2 each Cucumbers , 4" julienned strips (w/o seeds)
4 each medium Carrots , peeled and 4" julienned strips
2.25 cups Napa Cabbage , thinly sliced (approx. 1/4 of a head)
Red Curry Mayonnaise , see related recipe
Pickled Red Onion , see related recipe
Soy Broth , see related recipe

Directions:

1. For 1, 3 taco order: Toast 3 Mission® Taco Shells briefly in a hot oven. Add 2 oz. of shredded brisket to each taco shell; next add a few strips of cucumber, carrot and approx. 2 tablespoons of sliced cabbage.
2. Drizzle with red curry mayo and add 4 pickled onion slices. Repeat for remaining tacos. Enjoy.

Smoked Brisket

Serves 1

Ingredients:

4 lbs. Beef Brisket , trimmed
1 Tbsp. Kosher Salt
1 Tbsp. Ground Cumin
1 Tbsp. Ground Ginger
1 Tbsp. Ground Ancho Chile Powder
2 tsp. Ground Black Peppers

Directions:

1. Mix spices together in a small bowl. Rub the brisket with spice blend and marinate overnight.
2. Prepare smoker according to manufacturer's direction with hickory wood chips or use stove top smoker. Place brisket fat side up and smoke for 4-5 hours or until very tender.
3. Once completely tender shred with a fork and add to soy broth (see recipe below) and hold for assembly.



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Soy Broth

Serves 1

Ingredients:

2 qts. Low- Sodium Beef Broth
1 Tbsp. Garlic , minced
2 Tbsp. Rice Wine Vinegar
4 oz. vol. Soy Sauce
2 tsp. Ground Ginger
4 oz. vol. Sweet Chile Sauce
1/4 cup Chopped Scallions (white and green)
1/4 cup Corn Starch
2 oz. vol. Water
2 tsp. White Sesame Seeds

Directions:

1. Add first seven ingredients to a sauce pan and slowly bring to a simmer. Once simmering mix cornstarch and water to make a slurry, whisk into soy broth and bring back to a simmer.

2. Add sesame seeds and pour soy broth into a 2 inch half hotel pan. Reserve warm for the shredded brisket.

Pickled Red Onions

Serves 1

Ingredients:

8 oz. vol. Red Wine Vinegar
8 oz. vol. Water
1/2 tsp. Kosher Salt
1/2 tsp. Crushed Red Chili Flakes
1/2 tsp. Cracked Black Pepper
2 each Bay Leaves
1/2 tsp. Ground Coriander
1/4 cup vol. Honey
2 each Medium Red Onions , 4" julienned strips
(approx. 14 oz.)

Directions:

1. Bring first eight ingredients to a simmer in a small saucepan. Place sliced onions in a non-reactive holding vessel and pour hot pickling liquid over the onions, cover (leaving a small vent) and allow to pickle overnight.



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Red Curry Mayonnaise

Serves 1

Ingredients:

- 1 lbs. Mayonnaise
- 2 Tbsp. Red Curry Paste
- 1 each Lime , juiced
- 1 Tbsp. Cilantro , minced

Directions:

1. Combine all ingredients and whisk to incorporate.
Place in a squeeze bottle and hold for assembly.