



Recipes

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Beef and Scallion Rolls

Serves 30

Ingredients:

- 10 Mission® 6" Yellow Corn Tortillas (10503)
- 10 Toothpicks
- 30 Skewers
- 3 cups Vegetable Oil , for frying
- 10 Green Onions , cut into 3" lengths
- 10 strips Top Sirloin Steaks , trimmed of fat, cut into 3" x 5" pieces and pounded paper-thin

Directions:

1. Preheat oven to 350 degrees F. Place trimmed, pounded sirloin strips in marinade, coating beef thoroughly for 1 to 1 1/2 hours.
2. Wrap tortillas in aluminum foil and place in oven. Warm corn tortillas slightly so they are pliable, about 5 minutes.
3. In a medium saucepan filled approximately 2" in depth, heat oil to 380 degrees F. Place one piece of sirloin on a warmed tortilla. Place one green onion on top of the marinated sirloin. Roll each filled tortilla very tightly, securing the rolls with two toothpicks - one at each end.
4. When all the tortillas have been rolled and secured, carefully place each roll in the hot oil with tongs and fry until cooked through and golden, about 2 minutes (or until the large bubbles start to subside and the edges start to crisp). Transfer to a plate lined with paper towels, drain and keep warm until service.
5. Cut each roll into three equal pieces. Skewer each piece. Arrange the skewered pieces around the dipping sauce and serve.





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Beef Marinade

Serves 1

Ingredients:

1 tsp. Salt
1/2 tsp. fresh Black Pepper
2 Tbsp. Soy Sauce
1 Tbsp. Sugar
1 Tbsp. Rice Wine Vinegar
1 Tbsp. Dijon Mustard
1 tsp. Cornstarch

Directions:

1. Combine beef marinade.

Dipping Sauce

Serves 1

Ingredients:

1/2 cup Canola Oil
1/4 cup Toasted Sesame Oil
1/4 cup Rice Wine Vinegar
1/4 cup Soy Sauce
1/4 cup Mirin (syrupy rice wine)
1 tsp. Sugar
2 Tbsp. Toasted Sesame Seeds
2 tsp. fresh Cilantro , leafed

Directions:

1. In a blender, combine dipping sauce ingredients until emulsified, about 40 seconds. Transfer dipping sauce to a small saucepan set on medium heat. Warm sauce through - about 3 minutes, do not boil. Place dipping sauce in a small bowl in the center of a serving tray.