



Recipes

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Beggars Purses

Serves 12

Ingredients:

12 Mission® 8" Heat Pressed Flour Tortillas (10410)
1 1/2 Tbsp. Butter
12 oz. Fresh Shrimp , shelled, deveined and roughly chopped
3/4 tsp. fresh Lemon Juice
Salt and Pepper to taste
1 cup Monterey Jack Cheese , shredded
1 cup smoked Gouda Cheese , shredded
4 slices Bacon , cooked and chopped
1/2 cup Green Onion , chopped
1/4 cup Cilantro , chopped
1 diced Apple , preferably Gala or Fuji
Frying Oil
Cooking Twine

Directions:

1. Preheat oil in a large pan or deep fat fryer. Melt butter in pan over medium high heat. Sauté shrimp and add lemon juice. Season with salt and pepper. When shrimp are firm, about 2-3 minutes, remove from heat. Allow to cool.
2. Place shrimp and all other ingredients (except tortillas) in a bowl. Toss to combine.
3. Place 2 Tbs. of filling in the center of each tortilla. Gather edges and tie with twine, forming a beggar's purse.
4. Place purse in oil heated to 360 degrees F. Fry until golden brown, about 2 minutes. Transfer to paper towel lined surface to drain. Serve.