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Sausage & Egg Breakfast Taquitos

Prep Time: 5 Minutes

Cooking Time: 2 Minutes

Serves 12

Ingredients:

24 each 6" Fry-Ready Tortilla (37186)

6 cups Scrambled Eggs

3 cups Sage Pork Sausages , crumbled , cooked

1 1/2 cups Sharp White Cheddar Cheese , shredded

Egg Wash , as needed

Cider Molasses Sauce , see related recipe

Directions:

1. Pre-heat deep fryer to 350°F.

2. To plate: Place two tortillas on work surface, layer ¼ C eggs, 2 Tbsp. sausage, and 1 Tbsp. shredded cheese in each. Roll into taquito shape, brush egg wash on edge to seal. Deep fry for 60-90 seconds or until golden and heated through. Serve with 2 oz. Cider-Molasses Sauce.



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Cidar and Molasses Sauce

Serves 1

Ingredients:

1/8 cup Flour
1/8 cup Butter , unsalted
1/8 cup Apple Cider
1/8 cup Chicken Broth
1/8 cup Molasses
1 1/3 oz. Cream Cheese

Directions:

1. In a large sauté pan, over medium heat, melt butter and add flour, stir and cook for 1-2 minutes Add cider and chicken broth, stir well and cook an additional 4-5 minutes, sauce should have thickened. Add molasses and continue to cook an additional 3-5 minutes.

Remove from heat and let cool to room temperature.

2. Meanwhile, whip cream cheese, until light and fluffy. Add sauce in steady stream and whip until combined, return to sauce pan over medium-low heat. Reserve warm.