



Recipes

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Turkey Flautas with Cranberry Dipping Sauce

Serves 8

Ingredients:

8 Mission® 6" Stretched Style Flour Tortillas (10300)
2 cups cooked Turkeys , shredded
Toothpick
Vegetable Oil
Cranberry Dipping Sauce (see Related Recipe)

Directions:

1. Heat oil in large pan or deep fat fryer to 350° F.
2. Place 1/4 cup turkey lengthwise on the edge of each Mission® flour tortilla. Roll up tightly and secure with toothpicks. Insert the toothpick flat against the tortilla to prevent the tortilla from losing its shape.
3. Fry until golden brown and drain on a paper towel lined surface. Remove toothpicks and serve with warm Cranberry Dipping Sauce.

Cranberry Dipping Sauce

Serves 1

Ingredients:

2 tsp. Butter
1 Shallot , minced
1/4 tsp. Garlic Powder
1 1/2 fresh Thyme Leaves
1 16 oz. can Whole Berry Cranberry Sauce
1/3 cup Corn Syrup
Salt and
Pepper , to taste

Directions:

1. Melt butter in a saucepan over medium-high heat. Sauté shallots until softened, add garlic powder and thyme. Sauté for 1 minute. Add cranberry sauce and corn syrup. Continue cooking for 8 minutes, until slightly thickened.