



Recipes

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Party Pack Rice Crispy Treat Griddled Taquitos

Prep Time: 20 Minutes

Cooking Time: 20 Minutes

Serves 12

Ingredients:

3/4 cup Butter
30 oz. Marshmallows
3 tsp. Vanilla Extract , pure
4 1/2 qts. Rice Crispy Cereal
36 each 10" Heat Pressed Flour Tortillas (10420)
As Needed Butter , melted
As Needed Cinnamon Sugar
2 1/4 cups Blueberry Preserves
As Needed Salted Caramel Sauce
2 1/4 cups Cherry Preserves
As Needed Dark Chocolate Sauce
2 1/4 cups Apples Butter
1 1/2 cups Powdered Sugar
1/4 cup Maple Syrup , pure
2 1/4 cups Marshmallow Spread

Directions:

1. To Prepare Rice Crispy Treats: Melt butter in large heavy bottom rondeau over medium heat, add marshmallows and vanilla extract; stir until melted.
2. Remove from heat and add cereal and stir until well incorporated.
3. Divide mixture evenly among 3 quarter-size sheet pans lined with parchment paper and coated with non-stick spray and press out into even layer to edges of pans.
4. Let cool and cut into 12 width wise even long slender bars.
5. To Prepare Griddled Taquitos: Brush one side of each tortilla with butter and sprinkle with cinnamon sugar as desired.
6. Griddle for 1 1/2 -2 minutes on one side only on 350°F flat top until golden brown.
7. Place tortillas griddled side down on flat surface.
8. Blueberry: Spread 3 tbsp of blueberry preserves down center of 12 tortillas, then top each with slender rice crispy, roll tortilla around treat bar and spread 1 tbsp. marshmallow on seal to close.



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Rice Crispy Treats

Prep Time: 20 Minutes

Cooking Time: 20 Minutes

Serves 1

Ingredients:

1/8 cup Butter

2 1/2 oz. Marshmallows

1/4 tsp. Vanilla Extract , pure

3/8 qt. Rice crispy cereal

Directions:

1. To Prepare Rice Crispy Treats: Melt butter in large heavy bottom rondeau over medium heat, add marshmallows and vanilla extract; stir until melted.

2. Remove from heat and add cereal and stir until well incorporated.

3. Divide mixture evenly among 3 quarter-size sheet pans lined with parchment paper and coated with non-stick spray and press out into even layer to edges of pans.

4. Let cool and cut into 12 width wise even long slender bars.