



Recipes

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Fried Clams with Tartar Sauce

Serves 4

Ingredients:

6 Mission® 6" Heat Pressed Flour Tortillas (10400)
1/2 tsp. Oregano
1/2 tsp. Thyme
2 tsp. Lemon Peppers
1/4 tsp. Marjoram
1 tsp. Black Pepper
2 Eggs , beaten
4 dozen fresh Clams , shucked and removed from shells

Directions:

1. Place Mission® flour tortillas in a food processor and process into fine crumbs. Add oregano, thyme, lemon pepper, marjoram and black pepper. Blend until incorporated.
2. Dip clams in beaten egg. Dip into the tortilla crumb mixture. Fry in a deep fat fryer for about 2 minutes, or until golden brown. Serve with tartar sauce.

Tartar Sauce

Serves 1

Ingredients:

3/4 cup Mayonnaise
1 Tbsp. Lemon Juice
2 Tbsp. Dill Pickles , finely chopped
2 Tbsp. Capers , finely chopped
2 Tbsp. Celery , finely chopped
1 Tbsp. Parsley , finely chopped
1 Tbsp. Grainy Mustard
Salt , to taste
Pepper , to taste

Directions:

1. Combine all ingredients until incorporated.