



## Recipes

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### Shrimp Tacos

Serves 2

#### Ingredients:

- 2 Mission® 5" White Corn Taco Shells (10105)
- 4 Battered Shrimp (see Related Recipe)
- 1 oz. Shrimp Sauce (see Related Recipe)
- 1 oz. shredded Cabbage
- 1/2 oz. Pico de Gallo
- 1/2 oz. Cotija Cheese , grated

#### Directions:

1. Fill Mission® taco shells with Battered Shrimp.
2. Top with cabbage, pico de gallo, and Cojita cheese.
3. Drizzle Shrimp Sauce on top. Serve warm.

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### Shrimp Sauce

Serves 1

#### Ingredients:

- 7 1/2 oz. Mayonnaise
- 3/5 oz. Lime Juice
- 1/4 tsp. Cayenne Pepper Sauce
- 1/8 tsp. ground Oregano

#### Directions:

1. Combine all ingredients in a sixth pan. Place in cold line.
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## Battered Shrimp

Serves 1

### Ingredients:

- 1 1/2 cups All Purpose Flour
- 1/2 tsp. Salt
- 1/4 tsp. Baking Soda
- 1 1/4 cups Lager Beer
- 1/2 tsp. Ground Coriander
- 1/4 tsp. Nutmeg
- 1/4 tsp. Cayenne Pepper Sauce
- 3/4 lbs. 41-50 count Shrimp , peeled and deveined

### Directions:

1. Combine 1 cup of flour together with the remaining dry ingredients. Whisk in the beer to form a smooth batter.
2. Dip the cleaned shrimp first in the batter and then dredge in the remaining 1/2 cup flour. Immediately deep fry at 375° F for 45 seconds or until the batter is golden brown.
3. Drain well and hold warm.