



Recipes

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Chocolate Pecan Tartlets with Bourbon Sauce

Serves 8

Ingredients:

2 Tbsp. Butter
8 Mission® 6" Heat Pressed Flour Tortillas (10400)
1 cup + 2 Tbsp. Light Brown Sugar
1 cup Light Corn Syrup
2 tsp. Vanilla Extract
5 Tbsp. Bourbon Whiskey
5 Eggs
9 Tbsp. Butter , melted
1 cup Chopped Pecans
1/2 cup Semi Sweet Chocolate Chips

Directions:

1. Preheat oven to 350° F. In a skillet over medium heat, melt a little of the butter and sauté each of the tortillas 10-15 seconds on each side, just enough to soften and coat with butter. Press each Mission® flour tortilla into a 4" muffin tin and bake for 10 minutes. Remove from oven and set aside.
2. Meanwhile, in a mixing bowl, add the Brown Sugar, Corn Syrup, Vanilla and Bourbon. Beat until smooth. Add the Eggs, one at a time, blending each one thoroughly before adding the next. Finally, add the melted Butter and blend until smooth.
3. Divide the Pecans and Chocolate Chips evenly into each of the pre-baked tortilla shells. Cover the nuts with the egg mixture, also dividing evenly between each shell. Bake for approximately 45 minutes until the center of the filling is set.
4. Serve with the Bourbon Sauce (see Related Recipes).





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Bourbon Sauce

Serves 1

Ingredients:

2 oz. (4 Tbs.) Butter

2 1/2 oz. (1/3 cup) Sugar

1 Egg

1/2 Tbsp. Hot Water

2 oz. (1/4 cup) Heavy Cream

2 oz. (1/4 cup) Bourbon Whiskey

Directions:

1. Using a double-boiler, melt the butter and keep over gently simmering water.

2. In a mixing bowl, blend together the Sugar and Egg then add to the butter. Add the Hot Water and continue cooking the mixture until it coats the back of a spoon, about 8 minutes. Remove from the double boiler and let cool.

3. Once the mixture has reached room temperature stir in the Cream and Bourbon.