



Recipes

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Grapes and Bleu Cheese on Crisp Tortilla Rounds

Serves 46

Ingredients:

4 Mission® 12" Heat Pressed Flour Tortillas (10430)
1/2 cup Butter , melted
1/2 tsp. Salt
1/2 tsp. fresh Black Pepper
1/2 tsp. dried Thyme
1/2 lbs. White Seedless Grapes , washed, stemmed
and cut in half
4 Tbsp. Unsalted Butter , softened
1/2 lbs. crumbled Bleu Cheese
1/2 cup chopped Chives
Fresh chopped Thyme to garnish

Directions:

1. Preheat oven to 350° F.
2. In a small bowl, mix butter, salt, pepper, and thyme. Brush butter mixture evenly over Mission® flour tortillas. Stack tortillas evenly on top of each other. With a cookie cutter approximately 1" round (or any shape you desire) cut through tortillas creating 46 rounds (or shapes).
3. Lightly spray a baking sheet with nonstick cooking spray. Place tortilla rounds in a single layer on baking sheet. Bake for 5-7 minutes, or just until crisp (watch rounds closely, oven temperatures may vary).
4. In a bowl, mix together butter and Bleu cheese until thoroughly blended. Spoon mixture into a pastry bag fitted with a small star tip. Place in refrigerator until firm, about 1/2 hour.
5. Placed baked rounds on a serving platter. Carefully pipe a small amount of cheese mixture on baked tortilla round and top with 2 grape halves. Repeat with remaining ingredients.
6. Garnish with a slight sprinkle of fresh thyme per appetizer. Serve immediately.