



Recipes

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Tex Mex Steak with Jalapeño Gravy

Serves 6

Ingredients:

2 1/2 - 3 lbs. Flank Steaks
1 dozen Mission® 6" Yellow Corn Tortilla (10503)
1 tsp. Salt
1 1/2 tsp. Black Peppers
1 tsp. Garlic Granulate
1 tsp. Onion Granulate
1 cup All Purpose Flour
4 Large Eggs , beaten
Canola Oil , for frying
Jalapeño Gravy (see Related Recipe)

Directions:

1. Using a meat mallet, pound the flank steak to about 1/4" thickness. Cut into 6 or 12 equal portions.
 2. In a food processor, chop the tortillas until they form a coarse crumb. Mix in the salt, pepper, garlic and onion granulates and set aside.
 3. Dredge the pounded steak pieces in the flour, dip in the beaten egg and then coat with the tortilla mixture. Make sure to cover the meat as thoroughly as possible.
 4. In a skillet over medium heat, fry the breaded steaks in canola oil until golden brown on both sides, about 3 to 4 minutes per side.
 5. Serve with Jalapeño gravy.
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Jalapeno Gravy

Serves 1

Ingredients:

1 Tbsp. Butter
1/8 cup Onion , finely diced
1/8 tsp. Minced Garlic
1/8 cup Pickled Jalapeno Pepper , julienne
1 Tbsp. All Purpose Flour
2/3 cup Whole Milk
1/6 tsp. Salt
1/8 tsp. Black Pepper
1/8 tsp. Cumin

Directions:

1. Melt the butter in a saucepan over medium heat. Sauté the onion, garlic and jalapeño until soft, about 2 minutes.
2. Add the flour and whisk continuously until the mixture turns a very light golden brown. Immediately add the milk and whisk till smooth.
3. Add the salt, pepper and cumin and continue cooking the gravy for 5 minutes, whisking occasionally to prevent burning.