



Recipes

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Apple Tequila Tortilla Pie

Serves 4

Ingredients:

1 cup Mission® Pre-cut Unfried White Corn Tortilla Chips (10861)
1 oz. Tequila
1 Lime , juiced
1/4 tsp. Cinnamon
1 Vanilla Bean , split
4 Granny Smith Apples
1 Tbsp. Flour
1 cup Brown Sugar
4 Mission® 6" Heat Pressed Flour Tortillas (10400)
2 oz. Butter , melted
1 cup Heavy Cream
4 sprigs Fresh Mint

Directions:

1. Fry the Mission® Pre-cut Tortilla Chips in 375° F oil for 45 seconds. Remove from oil and drain.
2. Combine tequila, lime juice, cinnamon and vanilla bean in medium size bowl. Peel and slice the apples. Marinate the apple slices in tequila mixture for 10 to 15 minutes. Strain the mixture, reserving the liquid.
3. Crush the fried tortilla chips to equal ½ cup. Add to the strained apples along with the flour, mix well.
4. Place the reserved liquid and brown sugar in a small saucepan and reduce for 10 minutes over medium heat. Refrigerate to cool.
5. Brush the flour tortillas with the melted butter and place in a large muffin pan, pressing in the tortillas to form to the sides of the muffin cups. Evenly divide the apple mixture among the four tortillas. Bake in a 350° F oven for 18 to 20 minutes, or until golden brown.
6. Combine the heavy cream with the chilled liquid and whisk until whipped.
7. Plate the mini apple tortilla pie along with a dollop of whipped cream. Garnish with a mint sprig and serve.