



## Recipes

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# Mission® Shrimp Tumbleweeds

Serves 4

### Ingredients:

8 Mission® 12" Heat Pressed Flour Tortillas (10430)  
1/2 cup All Purpose Flour  
2 large Eggs  
1 cup Beer  
1/2 cup Butter , melted  
1/2 tsp. Salt  
1/2 tsp. Pepper  
12 medium Shrimp , deveined, tails on  
Garlic Chili Oil (see Related Recipe)  
Basil Garlic Sauce (see Related Recipe)

### Directions:

1. Cut the tortillas in half. Place the linguine pasta attachment on a pasta maker and adjust to the widest setting. Run the tortillas through the pasta maker, making fine tortilla threads. Line the threads up on a baking sheet, spreading them out as much as possible. Cover with plastic wrap and set aside.
2. In a mixing bowl, combine the flour, egg, beer, butter, salt and pepper.
3. Butterfly the shrimp, leaving the tail on. Butterflying the shrimp will help the shrimp cook faster. Dip the shrimp in the batter, shaking off the excess.
4. Starting at one end of the threads, roll the shrimp in the threads, until fully encased. Squeeze the shrimp slightly to set the tortilla threads. Place on baking sheet until all the shrimp are rolled in the threads.
5. In a deep fryer or a large saucepan, heat 2" of oil over medium high heat. Fry the shrimp until golden brown and the shrimp is cooked through, approximately 4 minutes.
6. Place three shrimp on each plate. Drizzle the red chili oil and cilantro dressing around shrimp.



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### Basil Garlic Sauce

Serves 1

#### Ingredients:

- 1 Tbsp. Garlic , minced
- 1 Tbsp. Shallot , diced
- 1 Tbsp. Dijon Mustard
- 1/2 Tbsp. Whole Grain Mustard
- 2 Tbsp. Mayonnaise
- 2 Tbsp. Lime Juice
- 2 Tbsp. Lemon Juice
- 1/2 cup fresh Basil Leaves, packed
- 1/2 cup Olive Oil

#### Directions:

1. In a blender, combine the garlic, shallots, mustards, mayonnaise and juices and blend until puréed. With motor running, add the olive oil and blend until emulsified. Add the basil leaves and blend until smooth.

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### Garlic Chile Oil

Serves 1

#### Ingredients:

- 1 Tbsp. Olive Oil
- 3 Tbsp. Garlic , minced
- 2 Chipotle Chiles , canned and rinsed
- 1/2 tsp. Ground Cayenne Pepper Sauce
- 1 Tbsp. fresh Thyme , minced
- 1/2 tsp. Parsley , minced
- 1/2 tsp. Rosemary
- 2 Tbsp. Lime Juice
- 1/2 cup Olive Oil

#### Directions:

1. Heat olive oil in saucepan over medium high heat. Sauté garlic, chilies, cayenne and herbs until softened. Add lime juice and olive oil. Continue to cook for 3-4 minutes, until the color is released.
2. Strain oil into a separate bowl. Set aside until ready to use.