



## Recipes

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### Huancaína Sauce

Serves 1

#### Ingredients:

2 large Dried Yellow Aji Chiles (.35 oz.)  
1.25 oz. (½ cup) Chopped Red Onions  
.075 oz. (1½ tsp) Minced Garlic  
2 Saltine Crackers  
2 oz. (¼ cup) Cottage Cheese  
2.25 oz. (1/3 cup) Evaporated Milk  
.15 oz. (1 tsp.) Lemon Juice  
1/4 tsp. Salt  
.5 oz. (1½ Tbsp.) Canola Oil

#### Directions:

1. Remove the stems and seeds from the dried chiles. Soak the chiles in very hot water for 20 minutes until softened.
2. Drain the chiles and place in a blender along with the remaining ingredients except for the oil. Blend the ingredients together. With the motor running, slowly add the oil until a thick smooth sauce is formed.
3. Makes enough for 10 wraps.