



## Recipes

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## Oyster Po'Boy Wrap

Serves 1

### Ingredients:

- 1 Mission® 12" Heat Pressed Flour Tortilla (10430)
- 6 Breaded Oysters (see Related Recipe)
- 2 Tbsp. Chipotle Remoulade (see Related Recipe)
- 1 1/2 cups Shredded Green & Red Cabbage
- 3 slices Roma Tomatoes

### Directions:

1. Heat Mission® flour tortilla until warm and pliable. Place cabbage in center, then top with Breaded Oysters, tomatoes and Chipotle Remoulade. Fold in sides, then fold forward to seal.

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## Chipotle Remoulade

Serves 1

### Ingredients:

- 4/5 oz. (1 cup) Mayonnaise
- 1/8 oz. (1 Tbsp.) Minced Garlic
- 1/8 oz. (1 Tbsp.) Lime Juice
- 1/5 tsp. Stone Ground Mustard
- 1/8 oz. (2 tsp.) Chipotle Puree in Adobo Sauce
- 1/8 tsp. Kosher Salt

### Directions:

1. Combine all ingredients in a small bowl. Set aside and refrigerate.
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## Breaded Oysters

Serves 1

### Ingredients:

3 large Eggs

6 oz. ( $\frac{3}{4}$  cup) Whole Milk

10 oz. ( $1\frac{1}{2}$  cups) Hush Puppy Mix

.75 tsp. Cayenne Pepper Sauce Pepper

18 oz. Shucked Oysters , drained well (about 50)

### Directions:

1. In a small shallow dish beat eggs and milk. In a separate shallow dish combine the hush puppy mix and cayenne pepper.

2. Dip oysters in milk mixture, then dredge in hush puppy mixture. Place in deep fat fryer heated to 350-360°F. Fry until golden brown.