



Recipes

MISSIONFOODSERVICE.COM

Tortilla Fry Bread

Serves 1

Ingredients:

2 Mission® 12" Heat Pressed Flour Tortillas (10430)
2 Tbsp. Clover Honey
1 1/2 Tbsp. Cinnamon Sugar - for optimum flavor, grate canela (Mexican cinnamon sticks) and combine with sugar.

Directions:

1. Cut a small hole in the middle of each tortilla, about $\frac{3}{4}$ inch wide. Fry in deep fat fryer set at 360° F for about three minutes. Remove from fryer and drain off excess oil.
2. Heat honey slightly and drizzle over tortillas followed by a sprinkle of cinnamon sugar.