



## Recipes

MISSIONFOODSERVICE.COM



# Ham & Swiss Beggar's Purses

Serves 36

### Ingredients:

- 8 Tbsp. Unsalted Butter
- 1 Tbsp. Minced Garlic
- 1/2 cup Chopped Shallots
- 1 cup Chopped Red Bell Pepper
- 1 Tbsp. Fresh Thyme , chopped
- 1 1/2 cups Chopped Mushrooms
- 1 1/3 cups Chopped Baby Red Potatoes
- 3 cups Chopped Hams
- 1/2 cup Whole Milk
- 1/4 tsp. Cayenne Pepper Sauce Pepper
- 1 1/3 cups Shredded Swiss Cheese
- 1/4 cup All Purpose Flour
- 1/2 tsp. Black Pepper , freshly ground
- 36 Mission® 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)
- 2 bunches Lemongrass , trimmed and cut lengthwise into thin strips

### Directions:

1. In a large heavy pot melt butter over medium heat. Sauté garlic and shallots until tender, about one minute. Add peppers, thyme and mushrooms and sauté for three minutes. Add potatoes and ham to pot and sauté for five more minutes. Cover pot with lid and allow to cook until potatoes are just tender.
2. Remove lid and add milk and cayenne pepper. Stir constantly and add the cheese. Continue stirring until cheese has melted. Sprinkle in the flour and allow mixture to thicken, stirring constantly. Season with pepper.
3. Place Mission® Grill-Ready™ Par-Baked Tortillas in the microwave and cover with damp cloth. Heat the tortillas until softened, about 20 seconds. Place two tablespoons filling in center of each tortilla. Gather the edges of the tortilla and tie together with lemongrass strings. Place in deep fat fryer and fry until golden, about two minutes.