



Recipes

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Chunky Colorado Venison Chili Bowl

Prep Time: 40 Minutes

Cooking Time: 90 Minutes

Serves 5

Ingredients:

3 White Onions , quartered
8 Tomatillos , peeled and sliced
4 Tomatoes , quartered
8 cloves Garlic , chopped
1/2 lbs. Ancho Chile , seeded and deveined
1/2 lbs. Guajillo Chile , seeded and deveined
1/4 cup Flour , sifted
1 qt. Beef Stock
1 Tbsp. Ground Cumin
1 Tbsp. Ground Coriander
1 Tbsp. Ground Yellow Mustard Seed
1/4 cup Extra Virgin Olive Oil
1 Tbsp. Salt
1 tsp. Pepper
2 lbs. Venison Steaks, cubed
2 cups Water
6 oz. Grated Mild Cheddar Cheese
1/2 oz. Fresh Cilantro
1 Mission® 6" Pressed Mazina™ Tortilla (08042) Bowl
(see Related Recipe)

Directions:

1. Preheat oven to 500° F.
2. Place onions , tomatillos, tomatoes, and garlic on a baking sheet and drizzle with olive oil.
3. Place under broiler and roast in a preheated 500° F oven.
4. When vegetables are a little charred on the outside, remove and set aside.
5. Place the dried chiles on another baking sheet and toast in 500° F oven for one minute.
6. Remove chiles from oven and plunge into bowl of hot water. Set aside.
7. In a blender, puree chiles and roasted vegetables in batches with beef stock until smooth. Season with salt and pepper.
8. In a sauté pan, toast cumin, coriander and mustard seed for three minutes until smoky.
9. Place spice mixture in a bowl and add olive oil, salt and pepper until it forms a paste.
10. Rub on venison steak and allow to marinate for at



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Mazina Tortilla Bowl

Prep Time: 1 Minutes

Cooking Time: 1 Minutes

Serves 1

Ingredients:

1 6" Pressed Mazina™ Tortilla (08042)

Directions:

1. Preheat fryer to 350° F.
2. Place Mazina™ Tortilla in fryer and mold with metal fry basket. Deep fry for 1½ minutes.
3. Dry on paper and fill with ingredients.