



## Recipes

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### Saffron Aioli

Serves 1

#### Ingredients:

4 oz. Yellow Onions , minced  
1 Tbsp. Olive Oil  
1 tsp. Fresh Garlic , minced  
1/2 tsp. Kosher Salt  
2 oz. White Wine  
6 oz. Mayonnaise  
1/4 tsp. Saffron Threads  
1/4 tsp. Black Pepper

#### Directions:

1. Heat the olive oil in a sauté pan over medium heat until onions begin to caramelize.
2. Add garlic and salt; continue to sauté until garlic turns translucent.
3. Add saffron threads and de-glaze with white wine. Continue cooking until most of the wine has evaporated.
4. Remove from heat and cool.
5. Place onion saffron mixture in a food processor with mayonnaise and black pepper.
6. Puree until smooth.
7. Remove Saffron Aioli from food processor and place in storage container.
8. Label, date and refrigerate.