



Recipes

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Pickled Slaw

Serves 1

Ingredients:

2 oz. vol. Fresh Lime Juice
2 oz. vol. Fresh Lemon Juice
2 oz. vol. Granulated Sugar
2 oz. Water
2 each Garlic Cloves
1.5 tsp. Jalapenos , minced
1/4 tsp. Kosher Salt
12 oz. vol. Shredded Green Cabbage
4 oz. vol. Red Onions , shaved
10 oz. vol. Shredded Carrots
2 tsp. Fresh Cilantro , chopped

Directions:

1. Place lemon juice, lime juice, sugar and water in a saucepot over medium heat. Bring to a simmer. Add garlic cloves, jalapenos and salt. Reduce by half. Remove from heat.
2. Strain jalapenos and garlic from brine and cool completely.
3. Place shredded cabbage, onions, carrots and cilantro in a mixing bowl.
4. Fold in pickle brine and let vegetables marinate at least 1 hour to allow flavors to develop.