



Recipes

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Aji Amarillo Sauce

Serves 1

Ingredients:

12 oz. vol. Yellow Chili Peppers , drained and seeded
2 oz. vol. Citron Oil (Roland)
1 oz. vol. Granulated Sugar
2 oz. vol. Lemon Juice

Directions:

1. Place all ingredients into a blender and blend until smooth and emulsified.
2. Season to taste with salt.
3. Strain sauce in a fine mesh sieve.
4. Place in a storage container.
5. Label, Date and Refrigerate.