



Recipes

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Sweet Chile Syrup

Serves 12

Ingredients:

6 Dried California Chiles
2 cups Water
12 oz. (2 cups) Brown Sugar
2 Cinnamon Sticks
10 Whole Cloves
1/2 Nutmeg Pod
5 Whole Allspice Berries
1 Orange cut into quarters
1 Lemon Peel
1 lbs. (4 cups) Pumpkin peeled and cut into large chunks (about 1 small pumpkin pie)

Directions:

1. Remove the stems and seeds from the chiles. Place in a pot of water and bring to a boil. Boil until chiles are very tender, about 25 minutes. Remove chiles to drain, reserving the cooking liquid.
2. In a blender, puree the chiles adding some of the cooking liquid for easier blending. Chile paste should be somewhat fluid, but not runny. Blend until smooth and press through a fine mesh strainer to remove the skins. Set aside.
3. In a large saucepan, combine the water, brown sugar, spices, orange and lemon peel. Bring to a boil, stirring to dissolve the sugar. Lower heat to a simmer and add the pumpkin pieces. Simmer the pumpkin in the sugar mixture for about 15-20 minutes or until fork tender, then using a slotted spoon, remove the pumpkin and set aside to cool. Pumpkin will be added to the Turkey filling.
4. Add the chile puree to the sauce and continue cooking over medium-low heat until the mixture becomes syrupy.
5. Remove and discard the whole spices, oranges, and lemon peel.