



Recipes

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Pickled Red Onions and Apples

Serves 1

Ingredients:

2 oz. Apple Cider Vinegar
3 oz. Granulated Sugar
1 oz. Water
1/4 tsp. Fresh Garlic , minced
1/4 tsp. Kosher Salt
1 tsp. Fresg Cilantro , chopped
1/2 tsp. Serracha Hot Sauce
12 oz. Granny Smith Apples , matchstick cut
8 oz. Red Onions , shaved julienne cut

Directions:

1. Whisk apple cider vinegar, sugar, water, garlic, salt and hot sauce together in mixing bowl until sugar is dissolved.
2. Fold in remaining ingredients and place in storage container at least two hours to allow flavors to develop.
3. Label, date and refrigerate.