



Recipes

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Spicy Pickled Peppers

Serves 1

Ingredients:

12 oz. Red Bell Peppers , thinly sliced
12 oz. Green Bell Peppers , thinly sliced
6 oz. Yellow Onions , julienne cut
1 oz. Naturally Fresh® Buffalo Wing Sauce
2.5 oz. Apple Cider Vinegar
3 oz. Granulated Sugar
1/2 tsp. Kosher Salt

Directions:

1. Place buffalo wing sauce, apple cider vinegar, sugar and salt together in mixing bowl.
2. Whisk until sugar is dissolved.
3. Fold in peppers and onions.
4. Marinate at least 2-4 hours before service to allow flavors to develop.
5. Place in storage container.
6. Label, date and refrigerate.