



Recipes

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Pale Ale and Malt Vinaigrette

Serves 1

Ingredients:

1/3 cup Olive Oil
1/2 cup Yellow Onion , minced
2 tsp. Fresh Garlic , minced
11 oz. Pale Ale
2 tsp. Honey
1 Tbsp. Lemon Juice
1 1/2 Tbsp. Dijon Mustard
1/2 tsp. Kosher Salt
1/4 tsp. Cayenne Pepper
5 Tbsp. Malt Vinegar

Directions:

1. Heat olive oil in sauté pan. Add onions and garlic. Sauté until soft and translucent but not brown.
2. Add pale ale, honey and lemon juice. Simmer and reduce by 30%. Remove from heat and cool.
3. Place in food processor and add Dijon mustard, vinegar and seasonings.
4. Place on high to emulsify; about 1-2 minutes.
5. Place in squeeze bottle or storage container.
6. Hold refrigerated for use.