



Recipes

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Serrano Spiked Cherry Vinaigrette

Serves 1

Ingredients:

10 oz. Tart Cherries , fresh or frozen
1 Tbsp. Olive Oil
1 cup Yellow Onion , diced
1 oz. vol. Serrano Pepper , seeded and diced
1 tsp. Fresh Ginger , minced
4 oz. vol. Cherry Juice
3 oz. Lemon Juice
5 Tbsp. Granulated Sugar
1/2 cup Olive Oil
1 tsp. Kosher Salt

Directions:

1. Heat oil in sauté pan over medium heat. Add onions, ginger and Serrano peppers and caramelize. Set aside to cool.
2. Puree remaining ingredients together slowly adding in olive oil to emulsify
3. Place in squeeze bottle.
4. Label, Date and Refrigerate.