



Recipes

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Spicy Blood Orange Vinaigrette

Serves 1

Ingredients:

- 1 Tbsp. + 1/2 Cup Olive Oil
- 8 oz. vol. Yellow Onions , minced
- 2 tsp. Fresh Garlic , minced
- 2 Tbsp. Southwest Base (Custom Culinary #9890)
- 1/2 cup Red Jalapeño Jam (ICC Foods)
- 2 cups Blood Orange Juice*

Directions:

1. Heat 1 Tbsp. of olive oil, onions and garlic in medium saucepot over medium high heat.
2. When onions begin to soften and caramelize add southwest base. Stir to dissolve into onions.
3. Add red jalapeno jam and blood orange juice.
4. Bring to a boil and reduce by half.
5. Add salt if needed.
6. Remove from heat and cool.
7. Place in blender beginning on low speed and slowly add in remaining olive oil, increasing speed to emulsify.
8. Add chipotle hot sauce for extra heat if desired.
9. Place in storage container or squeeze bottles.
10. Label, Date and Refrigerate.

*If Blood Orange Juice is not available, substitute with tangerine juice.