



Recipes

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Port Pickled Onions

Serves 1

Ingredients:

- 1/2 cup Tawny Port
- 1/4 cup Granulated Sugar
- 1/2 cup Red Wine Vinegar
- 2 cups Sweet Onions , shaved

Directions:

1. Heat port, sugar and red wine vinegar in small saucepot over medium heat. Stir to dissolve sugar. Bring to a simmer.
2. Reduce liquid by half. Remove from heat and cool.
3. Add shaved sweet onions.
4. Hold refrigerated until ready for use.