



## 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.