



Recipes

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Warm Chipotle Bacon Vinaigrette

Serves 1

Ingredients:

8 strips Bacon , chopped and cooked , reserve fat
1/2 cup (2 oz.) Red Wine Vinegar
1/2 cup (2 oz.) Reserved Bacon Fat , warm
1 Tbsp. (0.5 oz.) Honey
2 tsp. (0.4 oz.) Chipotles in Adobo , minced
1/2 each (0.5 oz.) Fresh Lime Juice
1 tsp. Cumin Salt
Ground Black Pepper to taste

Yield: 3/4 cup

Directions:

1. Add red wine vinegar, warm bacon fat and honey to a mixing bowl and whisk to combine. Next add chopped chipotles, lime juice, cumin salt, pepper and chopped bacon; whisk again and adjust seasoning if needed. This vinaigrette will be a broken vinaigrette, stir well before dressing the greens.
2. Hold warm bacon chipotle vinaigrette in a bain marie for service