



Recipes

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Black Raspberry Basil Chutney

Serves 1

Ingredients:

1 Tbsp. Olive Oil
8 oz. vol. Yellow Onions , small dice
1 tsp. Fresh Jalapenos , minced , seeds removed
12 oz. vol. Blackberries , frozen, thawed
6 oz. vol. Granulated Sugar
2 oz. vol, Water
6 oz. vol. (3 lemons) Meyer Lemon Juice
1 Tbsp. (2 lemons) Meyer Lemon Zest
1/2 tsp. Kosher Salt
8 oz. vol, Fresh Blueberries
4 oz. vol. Fresh Raspberries
8 oz. vol. Fresh Blackberries
2 Tbsp. Fresh Basil , chopped

Directions:

1. Heat olive oil in saucepot over medium heat. Add onions and sauté until translucent. Add jalapenos and continue cooking 1 minute.
2. Add thawed blackberries, sugar, water, lemon juice, zest and salt.
3. Continue cooking approximately 20-30 minutes or until reduced by half.
4. Add in remaining ingredients and cook 1-2 minutes
5. Shut off heat.
6. Cool completely and place in a covered storage container.
7. Hold refrigerated until ready for use.