



Recipes

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Caramelized Onion and Berry Marmalade

Serves 1

Ingredients:

- 1 Tbsp. Bacon Fat
- 4 cups Sweet Vidalia Onions
- 2 Tbsp. Garlic Cloves , minced
- 4 oz. vol. Hot Red Jalapeño Jelly
- 4 oz. vol. Blackberry Preserves
- 6 oz. vol. Orange Juice
- 12 oz. vol. Raspberries
- 1.75 cups Cherries , pitted
- 2 Tbsp. Pectin
- 4 oz. vol. Water

Directions:

1. Heat bacon fat in saucepot over medium heat. Add onions and garlic and sauté until softened and beginning to caramelize.
2. Add hot red jalapeno jelly, blackberry preserves, orange juice, raspberries and cherries.
3. Continue cooking approximately 20 minutes. Whisk pectin and water together in a small bowl and add to marmalade.
4. Cook 10 more minutes. Remove from heat and cool completely.
5. Place in a storage container and hold refrigerated until ready for use.