



Recipes

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Jalapeno Pickled Onions and Cucumbers

Serves 1

Ingredients:

5 oz. vol. Apples Cider Vinegar
5 oz. vol. Granulated Sugar
2 tsp. Fresh Jalapeños , minced
1 cup Red Onion , chopped into 2# wedges
1 cup English Cucumber , sliced into 1/4" discs
2 tsp. Fresh Cilantro , chopped
1/4 tsp. Kosher Salt

Directions:

1. Heat vinegar and sugar together in a small saucepot over medium heat. Stir to dissolve sugar.
2. Bring to a simmer and reduce by 25%.
3. Remove from heat and add in jalapenos, fresh cilantro and kosher salt.
4. Cool completely.
5. Fold in onions and cucumbers.
6. Hold refrigerated until ready for use.