



Recipes

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Pickled Fennel Slaw

Serves 1

Ingredients:

3 cups (8 oz. wt.) Fennel , shaved
1 cup (2 oz. wt.) Red Onions , shaved
1 cup (4 oz. wt.) Radishes , matchstick cut
1 cup White Wine Vinegar
1 Tbsp. Mint Leaves
1/4 tsp. Salt
1 1/2 tsp. Fresh Ginger , minced
3/4 cup Granulated Sugar

Directions:

1. Place vegetables in a mixing bowl. Cover and keep refrigerated.
2. In a small saucepot heat remaining ingredients and stir to dissolve sugar.
3. Bring to a simmer and continue cooking 2-3 minutes.
4. Remove from heat and cool completely.
5. Pour half of brine over vegetables and marinate at least 30 minutes to allow flavors to develop.
6. Hold refrigerated for service.