



Recipes

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Pickled Sweet Peppers and Fennel

Prep Time: 5 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

6 oz. Multi-Colored Sweet Jalapeño , sliced
3 1/2 oz. Fresh Fennel , thinly sliced
1/2 oz. Fresh Garlic Cloves , sliced
8 fl. oz. White Balsamic Vinegar
12 fl. oz. Water
8 oz. Sugar
1/8 tsp. Crushed Red Chile Flakes
1/2 tsp. Fennel Seeds
1 tsp. Salt
1/2 tsp. Peppercorns

Directions:

1. Combine vinegar, water, sugar chili flakes, fennel seeds, salt and peppercorns in saucepan and bring to a boil.
2. Add sliced peppers and fennel to a non-reactive storage container. Once at a boil remove and pour over vegetables and cover. Place in fridge and allow to pickle overnight.