



## Recipes

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### Pickled Shallots

Prep Time: 5 Minutes

Cooking Time: 5 Minutes

Serves 12

#### Ingredients:

1 cup Red Wine Vinegar  
1 each Garlic , peeled  
1 Tbsp. Salt  
2 Tbsp. Sugar  
1 Tbsp. Coriander Seed  
1 tsp. Peppercorns  
1 tsp. Mustard Seed  
1 each Bay Leaf  
Shallots , sliced, as needed

#### Directions:

1. Combine all ingredients except shallots in a sauce pan and bring to a boil, stirring to dissolve salt and sugar. Pour over shallots and allow to sit for at least 30 minutes before use. Reserve refrigerated.