



Recipes

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Hot Sauce Vinaigrette

Prep Time: 5 Minutes

Serves 1

Ingredients:

- 1/4 cup Cayenne Pepper Hot Sauce , prepared
- 1 tsp. Lemon Zest
- 1 tsp. Fresh Thyme leaves
- 1 tsp. Brown Sugar
- 3/4 cup Extra Virgin Olive Oil
- As needed Kosher Salt

Directions:

1. In a mixing bowl, whisk the first 4 ingredients together while slowly drizzling the extra virgin olive oil.
2. Taste, and season with salt if desired.