



Recipes

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Apple Apricot Salsa

Serves 1

Ingredients:

- 15 oz. (2 cups) Apple or Pear Cider
- 7.5 oz. (1 cup) Dried Apricots , sliced
- 3.25 oz. (2/3 cup) Dried Cranberries
- 2 Granny Smith or Pippin Apples
- 1.25 oz. (½ cup) Jalapeno Peppers , seeded and sliced
- 1.6 oz. (1 cup) Sliced Red Onions
- 2 1/2 tsp. Fresh, chopped Thyme
- 1 tsp. Salt

Directions:

1. In a small saucepan, combine the cider, apricots and cranberries. Cook for 15 minutes over a low flame, until most of the liquid is absorbed. Allow to cool.
2. Peel and remove core from the apples. Cut into short matchsticks. Combine with the remaining ingredients.