



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.