

ONION & PEPPERS MIX

10/17/2024

YIELD: 2.25 Cups (18.7wz)

SHELF LIFE: 4 Days

EQUIPMENT: Gloves, chef's knife, green cutting board, tomato slicer, scale, fryer, sheet tray, 1/6 pans with lids.

AMOUNTS

INGREDIENTS

5 wz.	Red Bell Pepper Strips
5 wz.	Poblano Pepper Strips
10 wz.	Jalapenos - 1/4" Slices
20 wz.	Onions - Julienned

PROCEDURE

1. Wash the red bell peppers, poblano peppers, and jalapenos.
2. On top of a green cutting board clean and trim red bell peppers and poblano peppers into flat slabs. The slabs should be no longer than 3", no shorter than 1", and no wider than the blade area of the tomato slicer.
3. Using the tomato slicer on top of a green cutting board, slice the red bell peppers into 1"-3" long and 1/4" wide strips. **FOR BEST RESULTS, PLACE THE PEPPER FLAT ON THE TOMATO SLICER WITH THE SKIN SIDE DOWN.**
4. Again using the tomato slicer, slice the poblano peppers into **1"-3" long and 1/4" wide** strips.
NOTE: There will be variations due to the shape and size of peppers. It is acceptable to have up to 20% of the peppers shorter than 1".
5. Using a knife, place the jalapenos on the cutting board, and cut into **1/4" slices**.
6. Place jalapenos slices into a culinary basket, and shake to remove seeds.
7. **Evenly divide** all the peppers and julienned onions into **3 fryer baskets**, and **fry for 2 minutes**.
NOTE: Always use the cleanest 350° oil possible for frying the peppers.



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- 8.** Transfer the fried onions and peppers to a sheet tray, and store refrigerated until cooled.
- 9.** Transfer to 1/6 pans, cover with lids, and store refrigerated.
- 10.** Label, Date, and Rotate.

C: Bright deep red strips w/ light to dark char spots.

Dark green w/ light to dark char spots.

T: Not rigid blistered skin strips. 1"-3" long by 1/4" wide.

F/A: Sweet roasted pepper, sweet onion; mild to medium spiced poblano chili.

HR: 1/6 pan; Refrigerated

SL: 4 Days