

BACON-BATTERED ONION RINGS



USED BRESC PRODUCTS



Mango and habanero
salsa 1000g



Marinade for pork 1000g



Plum and ginger glaze
450g

INGREDIENTS

10 

- 1125 g bacon (sliced)
- 125 g Bresc Mango and habanero salsa
- 125 g Bresc Marinade for pork
- 75 g Bresc Plum and ginger glaze
- 8 onions, sweet
- salt and pepper

PREPARATION METHOD

Clean the onions and cut into 1.5-centimetre slices. Make sure you keep the rings whole; remove the centre part. Brush the rings with the Marinade for pork. Wrap the bacon around the onions rings to cover them. If necessary, use a skewer. Grill the onions for 50 minutes at 120 °C. Lacquer the onion rings with Plum and ginger glaze, continue grilling for 10 minutes and season with salt and pepper if necessary. Serve with the Mango and habanero salsa.