Bacon-battered onion rings



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.

Used Bresc products



Bresc Mango and habanero salsa 1000g



Bresc Marinade for pork 1000g



Bresc Plum and ginger glaze 450g

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