

Oso Sweet Onion Recipe Cards

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Cajun Oso Sweet Onion Relish

PREP TIME 20 MIN. | SERVES 6

Either with crusty bread, a thick slice of cheese & a glass of wine or on any sandwich or hot dog; this is the ultimate relish. Best used as a party dip, this Cajun sensation also makes great gift jars. Great to keep around the house: store in the refrigerator and serve at room temperature.

Ingredients

1 cup	Green stuffed olives (sliced)	1-1/4 cups	Olive Oil
1 cup	Black olives (sliced)	1/4 cup	Vinegar (red wine or Balsamic)
1	OSO Sweet Onion (fine chopped)	1 tblspn	Oregano
1/4 cup	Garlic (chopped)	1 tblspn	Sweet Basil
1/4 cup	Capers	1 tblspn	Thyme
1/4 cup	Celery (fine chopped)	1 tblspn	Cajun seasoning
1/4 cup	Carrots (fine chopped)	To Taste	Salt & pepper

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Preparation

Mix this all together and enjoy on sandwiches, great as a dip over crusty bread or with grilled fish or chicken dishes. One taste and you'll say Oh SO good!

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