

## Prickly Pear



The allure of this exotic fruit is magical, yet dangerous! Its mystique comes from the naturally vibrant color of its pulp. But beware: being from the cactus family, its skin pricks. Prickly Pears are the fruit that grow on top of the flat cactus pad; when peeled, the pulp has a delicate melon fig taste.

### Product Specifics

**Ingredient List:** Prickly pear cactus fruit, cane sugar, malic and ascorbic acids

**Pack Size:** 6/30 oz. wide mouthed HDPE jars per case. Each jar attaches to a standard bar pour spout.

**Brix:** 22.0 - 24.0 / **pH:** 3.6 - 4.0

**Kosher:** (U)

**Conversion:** 1- 30 oz. = 0.85 kg Net Wt.

1- 6/30 oz. case = 5.1 kg Net Wt.

Approx. fl. oz. per jar = 26 fl. oz.

**Handling:** Keep frozen. Product good for 7-10 days thawed and refrigerated at 40° F and up to 24 months frozen from manufactured date.

**Complimentary Flavors:** Pineapple, pork, prosciutto, orange and anise

**Flavor Alternatives:** Other vibrant-colored flavors like *Pomegranate Concentrate* and *Blood Orange Concentrate*

### Interesting...

The Prickly Pear Cactus is native to semi-arid parts of the United States, Mexico, and South America; it flourishes in Africa and Australia in the wild.

The pulp of Prickly Pear comes in green, yellow and fuscia.

### Classic & Contemporary Uses

Use in cocktails, non-alcoholic offerings, desserts, confections, ice cream, savory sauces, vinaigrettes and much more.

Flavor inspiration: Roasted pork with prickly pear chutney, prickly pear demi-glace, glazes, bbq sauces, tarts, sorbets, cheesecakes, soufflés, smoothies, margaritas, drops, punches, daiquiris, mojitos, agua frescas and mules.

### Nutrition Facts

About 13 servings per container  
Serving size 1/4 cup (65g)

Amount per serving

**Calories 60**

% Daily Value\*

Total Fat 0g 0%

Sodium 0mg 0%

Total Carbohydrate 15g 5%

Total Sugars 15g

Includes 8g Added Sugars 16%

Protein 0g

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium, iron and potassium.

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### ***Prickly Pear Margarita***

Servings: 1 Drink

- 2 1/2 oz. The Perfect Purée Prickly Pear Puree, thawed
- 1 1/2 oz. premium tequila
- 2 1/2 oz. sweet & sour mix
- 1/2 oz. Grand Marnier
- 7 oz. ice cubes
- 1/4 wedge lime wedge
- Margarita salt

#### ***Method:***

1. Prepare margarita glass - rim with lime and salt.
2. Combine all ingredients into a cocktail shaker with ice and shake.
3. Pour into prepared margarita glass and serve.

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### ***Prickly Pear Sorbet***

Yield: 47 oz.

- 30 oz. The Perfect Purée Prickly Pear Puree, thawed
- 4 1/2 oz. glucose powder
- 6 1/2 oz. granulated sugar
- 0.2 oz. stabilizer
- 5 1/2 oz. water

#### ***Method:***

1. Warm the water, glucose powder, sugar and stabilizer until all components are melted.
2. Add Prickly Pear puree.
3. Run mixture in an ice cream machine according to manufacturer's instructions

### ***Prickly Pear Tequila Barbecue Sauce***

Yield: 16 oz.

- 6 oz. The Perfect Purée Prickly Pear Puree, thawed
- 1 tsp. The Perfect Purée Lemon Zest, thawed
- 1 tbsp. canola oil
- 2 medium red onions; left whole with skin on
- 3 tbsp. unsalted butter
- 4 oz. red onion, minced
- 1/2 tsp. coriander seed, freshly toasted and ground
- 1 1/2 tsp. cumin seed, freshly toasted and ground
- 1 tsp. red pepper flakes
- 2 tbsp. seeded, minced serrano chile
- 2 tbsp. garlic, minced
- 1 oz. lime juice
- 4 oz. white Worcestershire sauce
- 4 oz. high quality tequila
- 2 oz. apple cider vinegar
- 8 oz. water
- 2 tsp. kosher salt

#### ***Method:***

1. Preheat oven to 350° F. Coat the whole red onions with canola oil and roast for 1 hour or until inside layers are well softened. Peel the onions and discard outer layers if blackened. Place in blender with Prickly Pear puree and blend at high speed until completely smooth.
2. Heat 1 tbsp. of butter in a saucepan over medium heat. Sauté minced onions 5 minutes or until lightly caramelized. Add coriander, cumin, pepper flakes, serrano chile, garlic and Lemon Zest. Sauté 2-3 minutes.
3. Add lime juice, Worcestershire, tequila and cider vinegar. Reduce by 1/2 over medium high heat.
4. Stir in onion, Prickly Pear puree mixture, water and salt, and bring to a simmer. Reduce heat to low and skim any foam that forms on the surface. Simmer uncovered for 30 minutes, stirring frequently to prevent scorching.
5. Remove from heat and swirl in the remaining butter. The sauce may be blended to achieve a smoother consistency or left as it is.