

Prickly Pear



The allure of this exotic fruit is magical, yet dangerous! Its mystique comes from its naturally vibrant fuchsia 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 - 24

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 = 29 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, proscuitto, 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 fuchsia.

Classic & Contemporary Uses

Jelly, candies, margaritas, desserts and sorbet

Examples: Cinnamon french toast with prickly pear butter, roasted pork with prickly pear chutney, proscuitto, prickly pear and orange fennel salad, prickly pear cheesecake

Prickly Pear

Ingredients: Prickly Pear Cactus Fruit, Cane Sugar, Malic and Ascorbic Acids

Serving Size: 1 oz. (28g)

Servings per Container: 30

Amount Per Serving	%Daily Value*
Calories 25	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 5g	2%
Dietary Fiber 1g	4%
Sugars 5g	
Protein 0g	
Vitamin C	6%

Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, vitamin A, calcium and iron.

*Percent Daily Values are based on a 2,000 calorie diet.

Prickly Pear Margarita

Servings: 1 Drink

- 2 ½ oz. *The Perfect Purée of Napa Valley Prickly Pear*, thawed
- 1 ½ oz. premium tequila
- 2 ½ oz. sweet & sour
- ½ oz. gran marnier
- 7 oz. ice cubes
- ¼ wedge lime wedge
- margarita salt

Method:

1. Prepare margarita glass - rim with lime and salt.
 2. Add all ingredients in a cocktail shaker and shake.
 3. Pour into prepared margarita glass and serve.
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Prickly Pear Sorbet

Yield: 47 oz.

- 5.5 oz. water
- 4.5 oz. glucose powder
- 6.5 oz. granulated sugar
- 0.2 oz. stabilizer
- 30 oz. *The Perfect Purée of Napa Valley Prickly Pear*, thawed

Method:

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

Prickly Pear Tequila Barbecue Sauce

Yield: 16 oz.

- 2 medium red onions; left whole with skin on
- 1 tbsp. canola oil
- 6 oz. *The Perfect Purée of Napa Valley Prickly Pear*, thawed
- 3 tbsp. unsalted butter
- 4 oz. red onion, minced
- ½ tsp. coriander seed, freshly toasted and ground
- 1 ½ tsp. cumin seed, freshly toasted and ground
- 1 tsp. red pepper flakes
- 2 tbsp. seeded, minced serrano chile
- 2 tbsp. garlic, minced
- 1 tsp. *The Perfect Purée of Napa Valley Lemon Zest*, thawed
- 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 ½ 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.