



Recipes

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Island Coconut Macadamia Dip with Sugared Tortilla Strips

Serves 10

Ingredients:

1 package Mission® 6" Heat Pressed Flour Tortilla (10400)
1/2 cup Butter , melted
3 Tbsp. Granulated Sugar

Directions:

1. Preheat oven to 350° F. Cut Mission® flour tortillas into wide strips. Brush with melted butter. Place on a parchment-lined cookie sheet and lightly sprinkle with granulated sugar. Bake for 7 minutes or until slightly golden and crisp to the touch. Remove and let cool. Repeat process until all the tortillas have been sugared and baked.
2. Place the cheese mixture in a serving bowl. Sprinkle with 1 tablespoon of the macadamia nuts. Cover the cheese with the sautéed fruit mixture and garnish with the remaining macadamia nuts. Serve with sugared tortilla crisps.

Cheese Mix

Serves 1

Ingredients:

8 oz. Mascarpone Cheese
4 oz. Cream Cheese , softened
1 Tbsp. Cream of Coconut Syrup
1 1/2 Tbsp. Vanilla Liqueur (such as Licor 43)

Directions:

1. In a bowl, combine the mascarpone cheese, cream cheese, coconut syrup and liqueur. Blend until smooth.
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Topping

Serves 1

Ingredients:

1/3 cup pre-shredded Coconut , toasted
1 cup fresh Pineapple , diced
1/2 cup fresh Apricot , diced
1/4 cup Vanilla Liqueur (such as licor 43)
1 Tbsp. Cream of Coconut Syrup
1/2 Tbsp. Apricot-Pineapple Preserves
2 Tbsp. (Garnish) Roasted and Salted Macadamia Nuts
, chopped

Directions:

1. Heat a sauté pan over medium high heat. Add the coconut, pineapple, apricots, liqueur, coconut syrup and preserves. Simmer for about 3 minutes, breaking up the larger pieces of fruit. Remove from heat and let cool.