



Recipes

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Vanilla Ice Cream with Balsamic Berries & Pistachio Crisps

Serves 20

Ingredients:

- 1 1/2 cups Balsamic Vinegar
- 3 sticks Cinnamon
- 2 1/2 tsp. Orange Zest
- 3 Tbsp. Grand Marnier Orange Liqueur (optional)
- 6 cups fresh Strawberries , cleaned and sliced
- 1 1/2 cups Pistachios , chopped
- 1 1/2 cups Sugar
- 1 1/2 tsp. Black Peppers
- 3/4 cup Butter , melted
- 6 Mission® 8" Heat Pressed Flour Tortillas (10410)
- Vanilla Ice Cream

Directions:

1. Mix together pistachios, sugar, 3/4 teaspoon of black pepper and 1½ teaspoon of orange zest. Cut Mission® flour tortillas into wedges or strips. One at a time, dip tortilla pieces into the melted butter and dredge in the pistachio mixture. Arrange on parchment covered baking sheets and bake at 350° F for 10-12 minutes or until golden brown.
2. In a heavy saucepan, over medium-high heat, add balsamic vinegar, cinnamon sticks, remaining orange zest, remaining black pepper and Gran Marnier. Reduce until thickened. Add sliced strawberries and very quickly sauté, only for about 30 seconds, then remove from heat.
3. Serve strawberries over ice cream and garnish with pistachio crisps.