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RECIPE CREATED BY CHEF CAMILLE BECERRA

Prickly Cactus Pear

Peel skin. To extract the juice, place the "husked" prickly pears into a blender or food processor and pulse until liquefied. Place the juice into a fine mesh sieve and push out the juice into a pitcher or bowl. Discard the remaining pulp and seeds.

Use the juice as you like. About four prickly pears will get you about 1 cup of juice. It's great mixed in with some fresh limeade, just use equal parts of prickly pear juice to limeade or added to margaritas.

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