

SATURDAY MARKET

June 14 Demo: Watermelon Nachos Teryi Youngblood – Soby's on the Side

Ingredients:

1 package small flour tortillas
3-4 c cooking oil

1 personal seedless watermelon
1 c fresh blueberries
1 large peach
1/2 pint fresh strawberries
1 small jalapeno pepper
1 lime
1 orange
a handful of fresh cilantro
salt to taste

8 oz cream cheese (softened)
2 c heavy cream
+/- 1 c powdered sugar
1 T vanilla

Directions:

1. Begin by heating the oil over med-high heat
2. Cut the tortillas into triangles
3. When oil is hot fry the triangles until lightly golden and crispy, drain on paper towels
4. Cut the cream cheese into small cubes and place in a mixing bowl
5. Heat the heavy cream just to a boil and pour 1/3 over the cream cheese and allow to sit for 5 minutes
6. Gently whisk the cream and cheese until smooth, then add the remaining heavy cream, sugar and vanilla
7. Taste for sweetness—if necessary add more sugar until satisfied
8. Dice the fruits and place in a mixing bowl - you can use any fruit you like and you can peel it if you like - the point is make it fresh and make yourself happy
9. Mince the jalapeno and add to fruit mixture
10. Finely chop the cilantro, zest the lime and juice the orange and add to fruit
11. Add a pinch of salt to the mix and toss
12. Taste for sweetness, salt, acidity and heat then adjust to your taste
13. Arrange the chips on serving plates, ladle on the cheese sauce then top with watermelon salsa - garnish with a sprinkle of canella (cinnamon) & a slice of jalapeno on top