



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

HEAVENLY HAWAIIAN TORTILLA SUNDAE

8 (6-inch) corn tortillas
2-3 T cinnamon sugar
Canola oil for frying
1 small mango, diced
1 c pineapple tidbits
1 c strawberries, diced
2 T lemon juice
2 T orange marmalade
1 1/2 t minced ginger
1 T snipped fresh mint, optional
1 half gallon PURITY HEAVENLY HAWAIIAN ICE CREAM
Toasted pecans or toasted coconut for garnish

Heat oil in a 10-inch skillet until medium- high heat. Slide each tortilla*, one at a time, into oil and fry, turning once, until golden brown. Remove and drain on paper towels. Sprinkle with cinnamon sugar. In a small bowl combine mango, pineapple, strawberries, lemon juice, pineapple marmalade and ginger. Stir to mix and refrigerate 8 hours or overnight. To serve, put 3 scoops of PURITY HEAVENLY HAWAIIAN ICE CREAM on each tortilla, top with fruit salsa and garnish with toasted pecans or coconut if desired.

Yield: 8 servings.

*May prepare tortillas day before and store in foil or airtight container.