

ULU Soursop



Ulu Bread Pig in a Blanket

Yield: 10 portions

Chef Grant Sato

Ingredients:

1cup mashed cooked ulu
14oz flour
2oz powdered sugar
10oz butter
1oz salt
6oz buttermilk
5 hot dogs

- 1) Place the flour and sugar in mixer and pulse until combined
- 2) Add in the butter and slowly mix until the butter forms dime sized chunks with the flour mixture
- 3) Add in the salt, milk, and ulu and mix for a few seconds until just combined
- 4) Divide the batter into 5 portions and roll out each portion to ¼ inch thickness pieces and wrap each hotdog with the mixture
- 5) Bake in a 350 degree oven for 20 minutes or until golden brown and serve with sour sop and ice cream banana ketchup

Sour Sop and Ice Cream Banana Ketchup

Yield: 6 portions

Ingredients:

1cup overripe sour sop pulp
1cup overripe ice cream banana
1T lime juice
1T worchestershire sauce
1tsp salt
½tsp Tabasco sauce



- 1) Combine all ingredients in a blender or food processor and puree until smooth and serve as a condiment for Ulu Bread Pig in a Blanket



Produced with funds from the State of Hawaii
Department of Agriculture
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Ken Love, President
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