



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

JUJUBE PURÉE



A healthy and easy sweetener to add to yogurt, tea, or ice cream.



01 HR 45 MINS



Serves 4 to 6



Featuring

[F.T Fresh Produce](#)
[Cheng & Susan Farm](#)
[Franklin Thor Farms](#)
[Koua Xiong Farm](#)

INGREDIENTS

- 1 pound jujubes, as ripe and brown as possible
- 3 cups water

METHOD

Boil jujubes for 45 minutes to an hour until soft. Let cool for 20 minutes. Peel and pit the jujubes. Blend in a food processor until smooth.

Place mixture in a sauté pan and fry with a small amount of oil until it reduces to a thick paste. Refrigerate and freeze. Use in tea or yogurt.