

Dessert Nachos

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef.

Yield: Serves 4

Chips and Salsas*

4 ounces of Cinnamon Chips

4 ounces of Chocolate Chips

½ cup Strawberry and Mango Fruit Salsa

½ cup Pineapple, Banana and Macadamia Nut Salsa

Whipped Cream

½ cup homemade whip cream or cool whip

1 tablespoon powdered sugar

Melted Chocolate Sauce

¼ cup melted chocolate (chocolate chips can be used)

For the whip cream: Place the heavy cream in a bowl and whip until it starts to increase in volume and forms soft peaks. Add the sugar and whip until just combined. Set aside.

For the chocolate: Place the chocolate in a microwave safe bowl and microwave on high for 30 seconds intervals, stirring after each 30 seconds. When the chocolate is smooth and completely melted, set aside. If you do not have access to a microwave, a double boiler may be used to melt the chocolate. Fill a saucepan with water (about an inch, depending on the size of the pan), and place a heat safe bowl (or a double boiler bowl) over the saucepan. Place the chocolate in the bowl and stir until melted.

To complete: Warm the chips in the oven and place on a platter, just as you would with tortilla chips for traditional nachos. Spoon the two fruit salsas around the chips, followed by the whip cream and chocolate. Eat immediately. Bon Appetit.

* dessert chips and sweet salsas can be purchased from Dread Head Chef

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