

Connie's Kiwi Pie

makes one pie

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1 baked 9" pie shell

1-300 ml Eagle Brand sweetened condensed milk

1Tbsp grated lime rind

½ cup pureed kiwis

¼ tsp salt

2 slightly beaten egg yolks

¼ tsp green food coloring

Preheat oven to 350. Stir ingredients together until thickened.

Pour the mixture into the baked pie crust (cover with meringue optional)

Bake the pie 10-15 min or until meringue is slightly browned.

Guaca Kiwi

Yield 2 cups

5 - 6 kiwi fruit pureed (1 ½ c)

½ cup diced green onion

2 tbsp lime juice

2 tsp packed brown sugar

½ tsp oregano

1 finely chopped avocado

Chopped fresh parsley

Mix all together . Great with taco chips. Keeps several days.

Kiwi Muffins

Yield 1 dozen

page 2

2 cups all purpose flour

1 tbsp baking powder

½ cup sugar

¼ tsp cinnamon

1 egg slightly beaten

1 cup buttermilk

¼ cup vegetable oil

1 cup chopped kiwi fruit

Sift dry ingredients together. Mix wet ingredients in a separate bowl. Stir just until dry ingredients are moistened. Add kiwi, stirring as little as possible. Spoon into greased muffin tins. Bake at 400 for about 20 minutes.

Basic Kiwi Marinade

A natural enzyme in kiwi fruit helps tenderize tougher cuts of meat like round or blade steak. Add marinade to cubed meat at least two hours and not more than six hours.

1 cup chopped kiwi

2 cloves minced garlic

2 tbsp each, soy sauce and tomato sauce

4 tsp Worcestershire sauce

Kiwi Jalapeno Wings

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- 1 lb chicken wings
- ½ cup green jalapeno jelly
- 1 large clove garlic, minced
- 2 tbsp brown sugar
- 2 kiwi fruit mashed

Roast chicken for 30 minutes 375. Turn down to 350 toss, and add some of the sauce. After 10 minutes toss and add sauce, repeat once more or until done.

Kiwi Chutney

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|--------------------------|-------------------------|
| 2 tbsp lime juice | 1 clove garlic, minced |
| 2 tbsp olive oil | 1 tsp curry powder |
| 1 jalapeno pepper minced | 1 tsp cumin |
| 1 tsp honey | ¼ tsp hot pepper flakes |
| ¼ cup chopped red onion | 6 kiwi fruit, pureed |

Serve with burgers. Also makes a spicy wrap filling by adding 1 ¾ cup hot cooked rice. Refrigerate for an hour or so. Spread cream cheese on the tortilla and add whatever else you wish

Kiwi Salad Dressing

stores well

- In a blender mix;
- 4 kiwi fruit (1 cup)
 - ¼ cup olive oil
 - ¼ cup white wine vinegar

1 tsp honey

Cool Kiwi Fool

serves 6

page 4

5 kiwi fruit peeled

2 egg whites

½ cup sugar, divided

1 cup whipping cream

In a food processor or blender, puree the kiwi fruit. Beat egg whites until foamy, gradually add ¼ cup sugar and continue beating until stiff peaks form. Beat the whipping cream, gradually adding the remaining ¼ cup sugar. Fold in the egg whites. Fold in kiwi puree leaving the swirl effect. Spoon into dessert glasses and chill. Garnish with kiwi slice.

Kiwi Daiquiri

serves 4

In a blender, mix;

8-10 kiwi fruit

1 cup juice, pineapple, apple or mixture of both

3 oz white rum

8 ice cubes

Creamy Kiwi Dressing

250 ml sour cream (half tub)

160 ml froz lemonade concentrate (half can)

½ cup kiwi puree

Great on a coleslaw

Kiwi Jam

Makes 3 pints

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3 1/2 cups kiwi puree
1/3 cup lemon juice
5 cups sugar
1/8 tsp green food coloring
2 pkgs pectin powder

Combine all ingredients, whisk in the pectin . Cook over med heat, stirring occasionally.

When mixture reaches a full boil that cannot be stirred down, boil for 1 minute. Remove foam if needed. Pour hot mixture into hot jars and cover with hot lids. Cool on a rack. Check seals and label before storing.