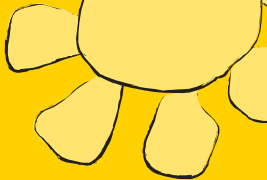


Xoxoc Prickly Pear Marmalade

Xoconostle is a cactus native to the semidesertic Mexican state of Hidalgo. The plants are cultivated without machinery, fertilizers, or pesticides. The fruit is harvested and processed entirely by hand to produce a tangy marmalade (made with 70% fruit) perfect for spreading on toast, layering on pastries, and even used chutney-style. Xoxoc works with local communities to replant the Xoconostle cactus as a way to stop erosion and boost the local economy.

www.zocalogourmet.com



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