

The Pear Cookbook

178 Recipes

Table Of Contents

Pear Pie I	1
Baked Brie with Caramelized Pears, Shallots and Thyme	2
Pear Conserve with Cherries and Hazelnuts	3
Pear Pomatini	4
Sour Cream Pear Pie	5
Chicken with Pear Sauce	6
Two Pears in a Pod	7
Perfect Pear Brandy Sidecar	8
Spinach, Pear and Feta Salad	9
Blue Cheese and Pear Tartlets	10
Blue Cheese Pear Salad	11
Easy, Low-Sugar Pear Butter	12
Pear and Gorgonzola Cheese Pizza	13
Whipped Sweet Potatoes with Pears	14
Roasted Pear Mango Chutney	15
Pear Bread II	16
Superb Cranberry Sauce with Apples and Pears	17
Caramelized Pearl Onions with Balsamic Glaze	18
Gingerbread Pear Cake	19
Fresh Pear Pie	20
Pear and Blue Cheese Pastry Triangles	21
Pear Tart	22
Gingered Pears	23
Pecan Pear Bread	24
Sweet Potato, Pear and Pineapple Bread Pudding	25
Fresh Pear Bread	26
Chinese Pearl Meatballs	27
Creamy Pear Pie	28
Pear Fritters	29
Pear Pie II	30
Pork Chops with Pear Sauce	31
Chunky Pear Butter with a Lemon Twist	32
Lime Pear Gelatin Salad	33
Roquefort Pear Salad	34
Cinnamon Pear Frozen Yogurt	35

Table Of Contents

Salad with Prosciutto and Caramelized Pears and Walnuts	36
Curried Cashew, Pear, and Grape Salad	37
Pear Crumb Pie	38
Pears Panos	39
Pear and Pomegranate Salad	40
Pear Salad I	41
Pear Honey	42
Chocolate Pear Spice Cake	43
Cran-Apple-Pear Sauce	44
Pear Crumble	45
Grape Pear Crisp	46
Glazed Pearl Onions with Raisins and Almonds	47
Christmas Cinnamon Pears	48
Baked Pear	49
Pears Covered with Chocolate	50
Autumn Pear Dessert	51
Heirloom Tomato Salad with Pearl Couscous	52
Mashed Sweet Potatoes and Pears	53
Pear Mincemeat with Apricots	54
Blue Cheese, Bacon and Pear Brunch Sandwiches	55
Sweet Potato Pear Bake	56
Cranberry Pear Compote	57
Pear Bread I	58
Pork Chops with Pears	59
Pears in Chocolate Sauce	60
Pear Walnut Chicken	61
Pear Pie III	62
Fiesta Pear Dessert	63
Plum-Kissed Pear Jam	64
Pear and Prosciutto Pizza	65
Celeriac and Pear Soup	66
Endive Pear Salad Bites With Maple Vinaigrette	67
Blushing Cranberry Pears	68
Ginger Pear Pie	69
Cranberry Pear Upside-Down Cake	70

Table Of Contents

Pear-a-dise Muffins	71
Candied Cashew and Pear Salad	72
Ginger Pear Crisp	73
Speedy Pear and Pecan Salad	74
Gingered Pear Sorbet	75
Raspberry Pear Crisp	76
Tenderloin, Cranberry and Pear Salad with Honey Mustard	77
Creamed Pearl Onions	78
Orange Pear Shake	79
Kay's Pear Salad Stuffed with Nutty Cream Cheese	80
Glazed Pearl Onions With Raisins And Almonds	81
Gingersnap Pear Tart	82
Pearl Onion Mushroom Bake	83
Pear and Chocolate Sponge	84
Spiced D'Anjou Pear Bread	85
Sweet Potatoes 'n' Pears	86
Pear Bread	87
Liege Belgian Waffles with Pearl Sugar	88
Pear Conserve with Cherries and Hazelnuts	89
Orange Pear Jam	90
Sweet Chocolate Pears	91
Fresh Pear Crisp	92
Strawberry, Spinach, and Pear Salad	93
Fresh Pear and Cherry Salad with Vanilla Pear Vinaigrette	94
Green Beans and Pears with Bacon	95
Chocolate Caramel Pears	96
Gorgonzola Pear Pasta	97
Pear Blueberry Crisps	98
Grilled Pork Chops with Balsamic Caramelized Pears	99
Fresh Pear Cake	100
Fabulously Sweet Pear Cake	101
Ham and Pear Panini	102
Apple, Cranberry, and Pear Crisp	103
Pear, Feta, and Lettuce Salad	104
Classic Pear Crisp	105

Table Of Contents

Poached Orange Pears	106
Poires Au Vin Rouge (Pears in Red Wine)	107
Pork, Pear and Walnut Salad	108
Tropical Stuffed Pears	109
Poached Pears with Wine Vinaigrette	110
Grilled Pork with Pear Salsa	111
Cranberry-Pear Tossed Salad	112
Flambeed Vanilla-Poached Pears with Apricot Sauce	113
Pear and Brie Quesadillas	114
Pearl Baked Cream Onions	115
Pear Banana Berry Bake	116
Baked Stuffed Pears	117
Pear Honey Cranberry Sauce	118
Creamed Pearl Onions with Peanuts	119
Pear Bread Pudding	120
Cranberry Pears	121
Pear Bundt Cake	122
Alligator Pears and Apples	123
Caramel Pear Cake	124
Pear Zucchini Bread	125
Ginger-Pear Coffee Cake	126
Fresh Pear Bread	127
Pear Sour Cream Pie	128
Creamy Pear Pie	129
Grandma's Pear Preserves	130
Poached Pears with Risotto	131
Spiced Pear Bread	132
Tangy Pear and Blue Cheese Salad	133
Almond Pear Muffins	134
I Love My Pear Salad	135
Pear Cake with Sour Cream Topping	136
Almond Chocolate Poached Pears	137
Pear Butter	138
Pear Lime Gelatin	139
Fresh Pear Pie	140

Table Of Contents

Spiced Pears and Pomegranate	141
Cheddar Pear Pie	142
Beet and Pear Puree	143
Spicy Pear Cookies	144
Grilled Blue Cheese Pears	145
Minted Pears	146
Pear Spread for Fruit Bread	147
Sour Cream Pear Cake	148
Fig-Glazed Bosc Pears	149
Pear and Blueberry Cake	150
Pear Oven Omelet	151
Pear Preserves Cake	152
Pear Salad II	153
Pear Custard Pie	154
Roasted Pear Salad	155
Pear Braised Pork Tenderloin	156
Peach Pear Salsa	157
Brandied Pears	158
Pears with Raspberry Sauce	159
Roasted Pears with Caramel Sauce	160
Pear Cake	161
Pear Scones	162
Crunchy Pears	163
Baked Pears	164
Pear Cooler	165
Pear and Blue Cheese Salad	166
Pearl Onion Mushroom Bake	167
Fresh Pear Cake	168
Roasted Pears over Radicchio with Ricotta Salata and Sherry	169
Pear Cranberry Crumble	170
Steamed Pandan Tapioca Pearl Cakes	171
Poached Pears	172
Asian Pear and Strawberry Smoothie	173
Almond-Stuffed Pears	174
Pear Coffee Cake	175

Table Of Contents

Beef Brisket with Mushrooms and Pearl Onions	176
Ruby Pears	177
Curried Butternut Squash and Pear Soup	178

Pear Pie I

Ingredients

1/2 cup white sugar
2 tablespoons all-purpose flour
1/4 teaspoon ground ginger
1/8 teaspoon ground cinnamon
7 pears - peeled, cored and sliced
2 (9 inch) unbaked pie crusts
1 1/2 tablespoons lemon juice
1/4 teaspoon white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine first amount of sugar, flour, ginger and cinnamon. Add pears and toss.

Place mixture in uncooked bottom shell, sprinkle with lemon juice and top with unbaked pastry. Cut slits in top and sprinkle with second amount of sugar.

Bake on bottom shelf of oven at 350 degrees F (175 degrees C) for 60 minutes, or until pears are cooked and crust is browned. Let cool and serve.

Baked Brie with Caramelized Pears, Shallots and

Ingredients

1 tablespoon butter
2 shallots, thinly sliced
2 pears - peeled, cored and sliced
1/3 cup dry white wine
1/2 teaspoon brown sugar
1/2 teaspoon chopped fresh thyme
salt and pepper to taste
1 (8 ounce) round loaf sourdough bread
1 (8 ounce) round Brie cheese
1/2 cup slivered almonds
Assorted crackers

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt butter in a skillet over medium heat. Add shallot; cook and stir for 1 minute to soften. Add thinly sliced pears; cook until soft, about 5 minutes. Pour in white wine, brown sugar, thyme, salt, and pepper; increase heat to medium-high and simmer until the liquid has evaporated, and the pears have lightly caramelized, about 10 minutes. Set aside.

Cut a Brie-sized hole in the top of the sourdough bread to within 1/2-inch of the bottom. Cut the removed bread into pieces for serving, set aside. Score the Brie around it's edge, using a paring knife to cut 1/4-inch deep. Cut in half by looping an 18-inch piece of very thin string, or unflavored dental floss around the scored Brie and pulling the ends in opposite directions.

Place the bottom half of the Brie, cut-side-up, into the sourdough loaf. Top with 1/2 of the pear mixture and sprinkle with 1/2 of the slivered almonds. Place the remaining brie half on top, spread with remaining pear mixture, and sprinkle with remaining slivered almonds. Place on a baking sheet.

Bake in preheated oven for 45 minutes or until soft and gooey. Serve with sliced sourdough bread and crackers.

Pear Conserve with Cherries and Hazelnuts

Ingredients

2 pounds Bosc pears
1 cup dried cherries
1/2 cup red wine vinegar
1/2 cup white sugar
2 tablespoons grated fresh ginger
1/2 teaspoon ground black pepper
1/4 teaspoon salt
1/2 cup hazelnuts

Directions

Peel, core, and cut pears into 1/2 inch cubes. There should be about 4 cups of fruit.

Combine pears, dried cherries, vinegar, sugar, ginger, pepper, and salt in a heavy large saucepan. Simmer over medium heat until slightly thickened, stirring occasionally, about 25 minutes. Remove from heat, and cool to room temperature. Cover, and refrigerate overnight. Can be prepared 4 days ahead.

Toast hazelnuts at 350 degrees F (175 degrees C) on an ungreased baking sheet for 5 to 8 minutes. Husk the nuts, and chop coarsely. Stir into pear conserve. Serve at room temperature.

Pear Pomatini

Ingredients

1 cup ice cubes
1 1/2 fluid ounces pear vodka
1 fluid ounce pomegranate liqueur
1 ounce cranberry juice
1 dash fresh lime juice
1 tablespoon pomegranate seeds
1 slice pear

Directions

Place ice into a cocktail shaker. Pour in vodka, pomegranate liqueur, cranberry juice, and lime juice. Cover and shake until the outside of the shaker is covered in frost. Strain into a chilled martini glass and garnish with pomegranate seeds and pear slice.

Sour Cream Pear Pie

Ingredients

3/4 cup sugar
1 tablespoon all-purpose flour
1/4 teaspoon ground cinnamon
1 pinch salt
1 egg, beaten
1 cup sour cream
2 (15 ounce) cans pears, drained and chopped
1 (9 inch) graham cracker crust

1/2 cup sugar
2/3 cup butter
2/3 cup all-purpose flour

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together 3/4 cup sugar, 1 tablespoon flour, cinnamon and salt. Mix in the egg and sour cream until smooth. Add pears, and stir gently until coated. Pour the mixture into a graham cracker crust.

Bake for 25 minutes in the preheated oven. While the pie is baking, make the topping in a medium bowl. Stir together the sugar and flour. Cut in butter until the mixture resembles coarse crumbs. Sprinkle topping over the pie.

Bake for an additional 30 minutes. Cool completely before serving.

Chicken with Pear Sauce

Ingredients

2 tablespoons olive oil
4 skinless, boneless chicken breast halves
1/2 teaspoon salt
1/2 teaspoon white pepper
5 slices bacon
1 (14.5 ounce) can chicken broth
2 cups peeled, cored and diced pears
2 tablespoons cornstarch
3 tablespoons cold water
1/4 cup chopped green onion

Directions

Heat oil in a large skillet over medium heat. Rub chicken breasts with salt and white pepper. Place chicken breasts in the hot skillet, and cook for about 10 minutes on each side, until the juices run clear.

Meanwhile, place bacon in a saucepan over medium-high heat, and cook until crisp. Remove bacon, and drain grease, leaving about 1 tablespoon in the pan. Stir in some of the chicken broth, and scrape any bacon bits stuck to the pan. Pour in the rest of the broth, and bring to a boil. Boil for 5 minutes. Add pears, and boil for 5 more minutes.

In a small cup, mix together the cornstarch and water. Pour the mixture into the saucepan along with the green onions. Allow the sauce to boil until thick and bubbly, about 2 minutes. Crumble bacon into the pan. Serve sauce over chicken.

Two Pears in a Pod

Ingredients

1 tablespoon butter or margarine
14 regular marshmallows
2 cups KELLOGG'S® RICE KRISPIES® cereal
1/2 large fresh pear, cored and cut into thin wedges
3 tablespoons seedless raspberry jam, melted
3 tablespoons chocolate ice cream topping

Directions

In small saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated. Cool slightly.

Using buttered hands shape mixture into four 6-inch-long pods. Cool.

On each dessert plate place one pod. Place two pear wedges in each. Drizzle with jam and ice cream topping. Serve immediately.

Perfect Pear Brandy Sidecar

Ingredients

1 (1.5 fluid ounce) jigger pear
brandy
1/2 fluid ounce lemon juice
1/2 fluid ounce simple syrup
1 fluid ounce pear nectar

Directions

Pour the brandy, lemon juice, simple syrup, and pear nectar into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Strain into a chilled martini glass to serve.

Spinach, Pear and Feta Salad

Ingredients

2 pears, cored and thinly sliced
1 cup diet lemon-lime soda
4 cups baby spinach leaves
1 shallot, finely chopped
1/2 cup crumbled feta cheese
1/2 cup toasted pine nuts
1/2 cup raspberry vinaigrette
salad dressing

Directions

Place the pears in a bowl with the lemon-lime soda. Set aside; this will keep them from turning brown.

Place the baby spinach in a serving bowl, and add the shallot, feta cheese and pine nuts. Drain the pears, and discard the soda. Add pears to the salad, and toss to blend. Serve with raspberry vinaigrette dressing.

Blue Cheese and Pear Tartlets

Ingredients

4 ounces blue cheese, crumbled
1 ripe pear - peeled, cored, and chopped
2 tablespoons light cream
ground black pepper to taste
1 (2.1 ounce) package mini phyllo tart shells

Directions

Prebake phyllo shells according to package directions. Set aside to cool.

Mix together blue cheese, pear, and cream. Season to taste with pepper. Spoon mixture into cooled shells.

Bake at 350 degrees F (175 degrees C) for 15 minutes. Serve warm.

Blue Cheese Pear Salad

Ingredients

8 cups mixed salad greens
1 cup unpeeled fresh pear slices
1 cup fresh raspberries
1/2 cup crumbled blue cheese
1/4 cup chopped walnuts, toasted
1/3 cup olive or vegetable oil
1/4 cup cider vinegar
1 1/2 teaspoons Dijon mustard
1 teaspoon sugar
pepper to taste

Directions

In a large salad bowl, combine the greens, pears, raspberries if desired, blue cheese and nuts. In a jar with a tight-fitting lid, combine the remaining ingredients; shake well. Pour over salad and toss to coat. Serve immediately.

Easy, Low-Sugar Pear Butter

Ingredients

4 pounds pears, quartered and
cores removed
1/4 cup white sugar
1/4 cup granular sucralose
sweetener (such as Splenda®)
2 teaspoons grated orange zest
1/4 teaspoon ground nutmeg
1/4 cup orange juice
1 (.25 ounce) envelope unflavored
gelatin powder

Directions

Place the pears into a large pot, and fill with enough water to cover. Bring to a boil, then cook over medium heat until fruit is soft, about 30 minutes. Drain and transfer the pears to a blender. Puree the pears and return them to the pot.

Stir the sugar, sweetener, orange zest, nutmeg and orange juice into the pot and bring to a boil. Cook, stirring frequently until slightly thickened, about 15 minutes. Remove from the heat and stir in the gelatin until completely dissolved. Ladle into hot sterile jars and seal with lids and rings, or fill freezer containers and freeze if you prefer.

Pear and Gorgonzola Cheese Pizza

Ingredients

1 (16 ounce) package refrigerated
pizza crust dough
4 ounces sliced provolone cheese
1 Bosc pear, thinly sliced
2 ounces chopped walnuts
2 1/2 ounces Gorgonzola cheese,
crumbled
2 tablespoons chopped fresh
chives

Directions

Preheat oven to 450 degrees F (230 degrees C).

Place pizza crust dough on a medium baking sheet. Layer with Provolone cheese. Top cheese with Bosc pear slices. Sprinkle with walnuts and Gorgonzola cheese.

Bake in the preheated oven 8 to 10 minutes, or until cheese is melted and crust is lightly browned. Remove from heat. Top with chives and slice to serve.

Whipped Sweet Potatoes with Pears

Ingredients

8 sweet potatoes
4 pears - peeled, cored and chopped
1 cup evaporated milk
2 teaspoons vanilla extract
1/2 cup packed brown sugar
4 tablespoons butter
1/2 teaspoon ground cinnamon
1 pinch freshly grated nutmeg
2 tablespoons orange juice
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

Prick the sweet potatoes with a fork and bake in the preheated oven 1 hour, or until tender.

Peel the baked sweet potatoes. Place in a medium bowl and whip until smooth.

In a medium saucepan over medium heat, gently cook the pears 10 minutes, or until tender. Process the pears in a food processor until smooth.

In a medium saucepan over medium heat, mix the evaporated milk, vanilla, brown sugar and butter. Heat until scalded. Blend into the sweet potatoes.

Mix the pear puree, cinnamon, nutmeg, orange juice and pecans into the sweet potato mixture. Transfer to a large baking dish.

Bake in the preheated oven 15 minutes, or until lightly browned.

Roasted Pear Mango Chutney

Ingredients

2 firm green pears - peeled, cored and halved
2 tablespoons lemon juice
1 tablespoon brown sugar
1 teaspoon ground cinnamon
2 tablespoons vegetable oil
1/4 cup brown sugar
1/4 cup maple syrup
2 cups diced green (under ripe) mango
1 small red onion, chopped
1 green chile pepper, chopped
2 cloves garlic, chopped
1 teaspoon grated fresh ginger
1/2 cup dried sour cherries
3/4 cup cider vinegar
1 tablespoon cayenne pepper

Directions

Preheat an oven to 350 degrees F (175 degrees C). Oil a baking sheet.

Toss the pear halves in a bowl with the lemon juice, cinnamon, and 1 tablespoon of brown sugar. Place cut side down on prepared baking sheet. Brush pears with oil. Roast until caramelized and tender, 40 to 50 minutes. Remove from oven and let cool.

Meanwhile, mix together 1/4 cup brown sugar, maple syrup, mango, red onion, chili, garlic, ginger, dried cherries, cider vinegar, and cayenne pepper in a non-reactive saucepan. Bring to a boil, then reduce heat and simmer uncovered until liquid thickens to a syrup-like consistency and mangoes look translucent, 35 to 40 minutes. Remove from heat and let cool.

Coarsely chop pears and combine with the mango mixture. Cover and refrigerate 24 hours before serving.

Pear Bread II

Ingredients

- 1 cup vegetable oil
- 2 cups granulated sugar
- 3 eggs
- 2 1/2 cups pears - peeled, cored and chopped
- 1 cup chopped pecans
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 8x4 inch loaf pans.

In large mixing bowl combine oil, sugar and eggs, beat well. Stir in pears, pecans and vanilla. In another bowl, combine flour, baking soda, baking powder, salt, cinnamon and nutmeg. Stir dry ingredients into the pear mixture; mix well. Pour batter into prepared loaf pans

Bake in preheated oven for 60 minutes, until a toothpick inserted into center of a loaf comes out clean. Allow loaves to cool in pans for 10 minutes before moving to a wire rack to cool completely.

Superb Cranberry Sauce with Apples and Pears

Ingredients

5 (3 inch) cinnamon sticks
8 whole allspice berries
8 whole cloves
6 cups fresh cranberries
2 1/4 cups orange juice
4 Gala apples, peeled, cored and diced
4 Bosc pears, peeled, cored and diced
3 cups white sugar
1 cup brown sugar

Directions

Place the cinnamon sticks, allspice berries, and cloves onto the center of a 8 inch square piece of cheesecloth. Gather together the edges of the cheesecloth, and tie with kitchen twine to secure. Place the sachet into a large saucepan along with the cranberries and orange juice. Bring to a boil over high heat, and cook until the berries begin to burst, about 10 minutes.

Stir in the apples, pears, white sugar, and brown sugar. Return to a boil, then reduce heat to medium-low, and simmer about 25 minutes until the apples and pears are slightly soft. Remove and discard the spice sachet. Scrape the sauce into a bowl, cover, and refrigerate overnight. Serve cold.

Caramelized Pearl Onions with Balsamic Glaze

Ingredients

2 (16 ounce) bags frozen white pearl onions, left frozen, excess ice removed

1/4 cup extra-virgin olive oil

2 teaspoons sugar

Salt and freshly ground black pepper to taste

1 cup balsamic vinegar

2 garlic cloves, minced

2 tablespoons chopped fresh parsley

Directions

Adjust oven rack to low position and heat oven to 425 degrees.

Toss onions with oil, sugar, salt and pepper in medium bowl.

Transfer to a cookie sheet with rim in a single layer. Roast onions until golden brown, about 30 minutes, stirring at 20 minutes and again at 25 minutes, adding garlic at this point.

Meanwhile, bring vinegar to boil; simmer over medium-high heat, about 10 minutes, until reduced to 1/3 cup - it should be a thin syrup. Put onions into a bowl, add reduced vinegar and parsley; toss to coat. Serve hot, warm or at room temperature.

Gingerbread Pear Cake

Ingredients

2 tablespoons butter, melted
1/4 cup dark corn syrup
1/4 cup brown sugar
1 (16 ounce) can pear halves, well drained
1/2 cup pecan halves
1 (14.5 ounce) package gingerbread cake mix

Directions

Preheat oven to 350 degrees F (175 degrees C). Mix the melted butter, corn syrup, and brown sugar in a 9-inch round cake pan.

Slice pear halves in half lengthwise. Place a pecan in the center of each pear quarter. Place pears cut side down in the cake pan, arranging them like spokes radiating from the center of the pan. Sprinkle any remaining pecans around the pears.

Prepare the cake mix according to package directions, and pour over the pears and pecans in the cake pan.

Bake 40 minutes in the preheated oven, or until a knife inserted in the center comes out clean. Cool slightly before turning out onto a serving dish.

Fresh Pear Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
1/2 cup white sugar
3 tablespoons all-purpose flour
1/4 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon lemon zest
5 cups peeled and sliced pears
1 tablespoon butter
1 tablespoon lemon juice

Directions

Combine sugar, flour, salt, cinnamon, and lemon rind in mixing bowl.

Arrange pears in layers in a 9 inch pastry lined pan, sprinkling sugar mixture over each layer. Dot with butter. Sprinkle with lemon juice. Roll out remaining dough; cut slits for escape of steam. Moisten rim of bottom crust. Place top crust over filling. Fold edge under bottom crust, pressing to seal. Flute edge.

Bake at 450 degrees F (230 degrees C) for 10 minutes. Reduce temperature to 350 degrees F (175 degrees C), and bake for an additional 35 to 40 minutes.

Pear and Blue Cheese Pastry Triangles

Ingredients

3 tablespoons butter
1 tablespoon olive oil
4 sweet onions, thinly sliced
salt and pepper to taste
1 (17.5 ounce) package frozen
puff pastry, thawed
2 firm pears, peeled, quartered,
and sliced
3/4 cup crumbled blue cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Line two baking sheets with parchment paper.

Melt the butter and olive oil in a large skillet over medium heat. Stir the onions into the butter, and cook until the onions have softened and caramelized to a deep, golden brown, 30 to 40 minutes. Stir frequently as the onions cook to keep them from burning. Once done, season with salt and pepper, and set aside to cool.

Use a sharp knife to cut each sheet of puff pastry into 9 squares. Cut each square in half diagonally to yield 36 triangles. Place the triangles onto the prepared baking sheets, and top with the caramelized onions, pears, and 1 teaspoon of blue cheese.

Bake in the preheated oven until the pastry is puffed and golden brown, 20 to 30 minutes. Allow to cool to room temperature before serving.

Pear Tart

Ingredients

Poached Pears (may be made a day ahead):

2 cups water
1/2 cup unsweetened apple juice
2/3 cup Stevia Extract In The Raw® Cup For Cup
4 strips lemon zest
2 tablespoons fresh lemon juice
1 cinnamon stick
1/2 vanilla bean, seeds removed and set aside
1/2 teaspoon whole black peppercorns
3 whole cloves
1/8 teaspoon salt
4 Bartlett or Bosc pears, peeled, halved lengthwise and cored

Tart Shell:

8 sheets (12"x17") packaged prepared phyllo dough
Canola oil

Filling and Topping:

3/4 cup blanched slivered almonds
1/4 cup Stevia Extract In The Raw® Cup For Cup
1/2 teaspoon cinnamon
Dash salt
1 egg, beaten
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract
4 tablespoons unsalted butter, softened
1/2 cup poached pear liquid, strained
1 1/2 teaspoons cornstarch

Directions

In medium saucepan bring water, apple juice, Stevia Extract In The Raw, lemon zest, lemon juice, cinnamon stick, vanilla bean along with seeds, peppercorns, cloves, and salt to a boil. Add pear halves, reduce heat, cover and simmer 20-25 minutes or until pears are fork tender. Remove from heat and cool for about 1 hour in poaching liquid.

Preheat oven to 400 degrees F.

Prepare tart shell: Lightly oil an 8 x 11 oblong metal tart pan with a removable bottom. Keeping phyllo sheets moist with a damp cloth carefully arrange 8 sheets in tart pan -brushing each with canola oil before layering.

Trim edges and prick sides and bottom of shell with a fork before baking at 400 degrees F for 10-12 minutes or until golden brown. Remove from oven and cool on rack.

To make filling add almonds, Stevia Extract In The Raw, cinnamon and salt to a food processor and process until mixture is a finely chopped powder. Add egg, extracts and butter, and process until a paste. Spread almond mixture in bottom of baked tart shell.

Remove pears from poaching liquid; pat dry and cut halves into 4 lengthwise slices, sliced on angle. Arrange pear slices staggered in 3 rows.

Reduce oven to 350 degrees F and bake tart for about 45 minutes on baking sheet or until almond mixture puffs. It may be necessary to shield crust edges with aluminum foil to prevent burning. Let cool completely.

Prepare glaze topping by combining 1/2 cup strained pear liquid with cornstarch in small saucepan. Bring to a boil over medium heat, stirring constantly. Remove and drizzle glaze over pear slices.

Gingered Pears

Ingredients

4 medium ripe pears, peeled,
quartered and cored
1 cup water
1/4 cup sugar
1/2 teaspoon ground ginger

Directions

In a large skillet, place pears in water. Cover and cook over medium heat for 25-30 minutes or until tender. Turn the pears over.

Combine sugar and ginger; sprinkle over pears. Cover and cook 5-10 minutes longer. Serve warm.

Pecan Pear Bread

Ingredients

- 1 cup sugar
- 1/2 cup vegetable oil
- 2 eggs
- 1/4 cup sour cream
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 teaspoon ground cardamom
- 1/4 teaspoon ground cinnamon
- 1 1/2 cups chopped peeled pears
- 2/3 cup chopped pecans
- 1/2 teaspoon grated lemon peel

Directions

In a mixing bowl, combine sugar and oil. Add eggs, one at a time, beating well after each addition. Add sour cream and vanilla; mix well. Combine dry ingredients; add to sour cream mixture and mix well. Stir in pears, pecans and lemon peel.

Spread into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 65-75 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack to cool completely.

Sweet Potato, Pear and Pineapple Bread Pudding

Ingredients

1 cup sour cream
3/4 cup whole milk
2/3 cup superfine sugar
3 eggs, beaten
1 tablespoon baking powder
1 teaspoon vanilla extract
1 teaspoon ground ginger
1 cup chopped canned pears
1 cup canned crushed pineapple, drained
1 (16 ounce) can sweet potatoes, drained and cut into chunks
4 cups French bread cubes

1/3 cup packed light brown sugar
1/4 cup all-purpose flour
1 teaspoon freshly grated orange zest
1/4 cup unsalted butter, melted
1 cup chopped pecans

Directions

Preheat the oven to 375 degrees F (190 degrees C). Butter a 1 quart casserole dish.

In a large bowl, whisk together the sour cream, milk, sugar, eggs, baking powder, ginger and vanilla. Stir in the pears, pineapple and sweet potatoes just to coat, then add the bread cubes and mix until evenly distributed. Pour into the prepared baking dish. Set aside.

In a separate bowl, stir together the brown sugar, flour and orange zest. Briefly stir in the butter and pecans. Sprinkle over the top of the bread pudding.

Bake for 30 minutes in the preheated oven, until evenly puffed up and browned.

Fresh Pear Bread

Ingredients

- 3 eggs
- 1 1/2 cups sugar
- 3/4 cup vegetable oil
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1 teaspoon salt
- 4 cups peeled, cored and finely chopped pears
- 1 teaspoon lemon juice
- 1 cup chopped walnuts

Directions

In a mixing bowl, combine the eggs, sugar, oil and vanilla; mix well. Combine flour, baking powder, cinnamon, baking soda and salt; stir into the egg mixture just until moistened. Toss pears with lemon juice. Stir pears and walnuts into batter (batter will be thick). Spoon into two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Chinese Pearl Meatballs

Ingredients

1/2 cup uncooked glutinous (sticky) white rice, rinsed
2/3 pound ground pork
2 tablespoons water
1 tablespoon Chinese cooking wine
1 tablespoon cornstarch
1 tablespoon soy sauce
1 small onion, chopped
1/2 teaspoon grated fresh ginger
1/2 teaspoon minced garlic
1/2 teaspoon salt
1 dash ground black pepper
2 leaves Chinese cabbage

Directions

Place the rice in a bowl with enough water to cover. Allow to soak 2 hours. Drain and pour onto a platter.

Mix the ground pork, water, wine, cornstarch, soy sauce, onion, ginger, garlic, salt, and pepper in a bowl until all ingredients are evenly mixed. Divide and roll the mixture into balls 1-1/2 to 2 inches in size. Roll the meatballs in the soaked glutinous rice to coat completely.

Line a large bamboo steamer with the cabbage leaves. Arrange the meatballs atop the cabbage leaves.

Bring a large pot of water to a boil over high heat; place a bamboo steamer over the boiling water. Steam the meatballs until no longer pink in the center, about 30 minutes.

Creamy Pear Pie

Ingredients

1/3 cup white sugar
2 tablespoons all-purpose flour
4 cups peeled and sliced pears
1 cup sour cream
1/2 teaspoon vanilla extract
1/2 teaspoon lemon extract
1/2 teaspoon almond extract
1 (9 inch) unbaked pie shell

TOPPING:

1/4 cup all-purpose flour
2 tablespoons brown sugar
2 tablespoons butter or margarine,
melted

Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a large bowl, stir together the white sugar and 2 tablespoons flour. Add pears, and toss to coat. Stir in the sour cream and vanilla, lemon and almond extracts until the pears are evenly coated. Pour into the unbaked pie shell.

In a small bowl, mix together 1/4 cup flour and brown sugar. Mix in the butter with your fingers until the mixture is crumbly. Sprinkle evenly over the top of the pie.

Bake for 10 minutes in the preheated oven, then reduce the temperature to 350 degrees F (175 degrees C). Bake for an additional 45 minutes, or until pears are tender.

Pear Fritters

Ingredients

1 tablespoon olive oil
1 pear - peeled, cored and diced
2/3 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/8 teaspoon black pepper
1 egg
3 tablespoons milk
oil for deep frying

Directions

Heat olive oil in a skillet over medium-high heat. Sauté the pears until caramelized; set aside to cool.

Meanwhile, in a medium bowl combine flour, baking powder, salt and pepper; form a well in the center. In a small, separate bowl beat the egg with the milk and pour into the dry ingredients; mix well.

Gently fold pears into the batter.

Heat deep fryer to 350 degrees F (175 degrees C). Drop batter by rounded spoonfuls into hot oil, and fry until golden brown. Drain briefly on paper towels. Serve hot.

Pear Pie II

Ingredients

1 (9 inch) unbaked pie crust
3 eggs
1/3 cup all-purpose flour
1 cup white sugar
1 teaspoon almond extract
1/4 cup melted butter
3 pears - peeled, cored and sliced

Directions

Preheat oven to 375 degrees F (190 degrees C.)

In a large bowl, combine eggs, flour, sugar, almond extract and melted butter. Pour into unbaked pie crust. Arrange sliced pears in spokes radiating from center.

Bake in the preheated oven for 15 minutes, then reduce temperature to 350 degrees F (175 degrees C) and bake for 25 to 35 minutes, or until custard is firm. Cool completely before serving.

Pork Chops with Pear Sauce

Ingredients

3 pears - peeled, cored and chopped
3 tablespoons brown sugar
2 tablespoons lemon juice
3/4 cup pear juice
2 tablespoons ground cinnamon, or to taste
1 tablespoon vegetable oil
6 thin cut boneless pork chops

Directions

In a medium saucepan, mix the pears, brown sugar, lemon juice, pear juice, and cinnamon. Bring to boil. Cook 30 minutes, stirring occasionally, until thickened.

Transfer the sauce mixture to a blender, and blend until smooth. Return to saucepan, cover, and simmer 15 minutes over low heat. Remove from heat, and allow to cool.

Heat the oil in a skillet over medium heat, and cook the pork chops 8 minutes, turning once, until done. Drizzle with the pear sauce to serve.

Chunky Pear Butter with a Lemon Twist

Ingredients

5 pounds pears - peeled, cored and diced
1/2 cup water
2 cups packed brown sugar
2 teaspoons grated lemon zest
1/4 teaspoon ground nutmeg
1 teaspoon almond extract
2 tablespoons limoncello liqueur

Directions

Place the pears and water into a pot or large saucepan. Cook over medium heat until pears are soft, about 30 minutes. Sterilize six half-pint jars and keep warm.

Transfer pears to a food processor and pulse until they reach your desired consistency. Return to the pan, and stir in the brown sugar, lemon zest, nutmeg, almond extract and limoncello. Cook over medium-low heat, stirring occasionally, until the mixture reaches a thick consistency like butter, about 1 hour.

Ladle the pear butter into the sterile jars, leaving 1/4 inch headspace. Seal with lids and rings. Process in a hot water bath for 10 minutes to ensure a seal.

Lime Pear Gelatin Salad

Ingredients

1 (.6 ounce) package sugar-free lime gelatin
1 cup boiling water
1 (15.25 ounce) can pear halves in juice
1 (3 ounce) package reduced-fat cream cheese, softened
1 1/2 cups reduced-fat frozen whipped topping, thawed

Directions

Whisk together the lime gelatin and boiling water in a large bowl until the gelatin dissolves. Pour the mixture into the container of a blender, and add the pear halves and cream cheese. Cover and blend until smooth. Pour back into the bowl, and gently whisk in the whipped topping. Transfer to a mold or serving bowl, cover and refrigerate until firm, at least 4 hours. To unmold, dip the mold briefly into hot tap water to loosen the gelatin, then invert onto a plate.

Roquefort Pear Salad

Ingredients

1 head leaf lettuce, torn into bite-size pieces
3 pears - peeled, cored and chopped
5 ounces Roquefort cheese, crumbled
1 avocado - peeled, pitted, and diced
1/2 cup thinly sliced green onions
1/4 cup white sugar
1/2 cup pecans
1/3 cup olive oil
3 tablespoons red wine vinegar
1 1/2 teaspoons white sugar
1 1/2 teaspoons prepared mustard
1 clove garlic, chopped
1/2 teaspoon salt
fresh ground black pepper to taste

Directions

In a skillet over medium heat, stir 1/4 cup of sugar together with the pecans. Continue stirring gently until sugar has melted and caramelized the pecans. Carefully transfer nuts onto waxed paper. Allow to cool, and break into pieces.

For the dressing, blend oil, vinegar, 1 1/2 teaspoons sugar, mustard, chopped garlic, salt, and pepper.

In a large serving bowl, layer lettuce, pears, blue cheese, avocado, and green onions. Pour dressing over salad, sprinkle with pecans, and serve.

Cinnamon Pear Frozen Yogurt

Ingredients

1 (15 ounce) can pear halves
2 cups vanilla yogurt
1/3 cup white sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground allspice

Directions

Drain pears, reserving 1/2 cup of juice. Puree pears in food processor or blender.

Combine pears, reserved juice, yogurt, sugar, cinnamon and allspice in canister of ice cream maker. Freeze according to manufacturers' directions.

Salad with Prosciutto and Caramelized Pears and

Ingredients

2 cups fresh orange juice
2 tablespoons red wine vinegar
2 tablespoons finely chopped red onion
1 tablespoon white sugar
1 tablespoon white wine
salt and pepper to taste
3/4 cup extra virgin olive oil

1 tablespoon butter
2 pears - peeled, cored and cut into wedges
1 cup walnut halves
1/2 cup white sugar
1/4 cup water
1/4 pound prosciutto, cut into thin strips
2 romaine hearts, rinsed and torn

Directions

In a medium saucepan, heat orange juice over medium-high heat, whisking often, until it is reduced by 1/4.

Add to a blender, along with the vinegar, onion, sugar, wine, salt and pepper, and process until smooth. Then, while blending on a low speed, remove cap and slowly drizzle in the olive oil to emulsify (thicken) the dressing. Chill until ready to use.

Melt butter in a non-stick skillet over medium heat. Saute pears and nuts in butter for 3 minutes. Add sugar and water and cook, stirring constantly, until golden brown and caramelized. Remove from heat and set aside to cool.

In a large bowl, combine prosciutto, lettuce and the pear and walnut mixture. Add vinaigrette and toss to coat. Serve on a large Italian platter. Enjoy!

Curried Cashew, Pear, and Grape Salad

Ingredients

3/4 cup cashew halves
4 slices bacon, coarsely chopped
1 tablespoon melted butter
1 teaspoon chopped fresh rosemary
1 teaspoon curry powder
1 tablespoon brown sugar
1/2 teaspoon kosher salt
1/2 teaspoon cayenne pepper

Dressing:

3 tablespoons white wine vinegar
3 tablespoons Dijon mustard
2 tablespoons honey
1/2 cup olive oil
salt and black pepper to taste

Salad:

1 (10 ounce) package mixed salad greens
1/2 medium Bosc pear, thinly sliced
1/2 cup halved seedless red grapes

Directions

In a large, dry skillet over medium-high heat, toast cashews until golden brown, about 5 minutes. Remove cashews to a dish to cool slightly.

Return skillet to medium-high heat, cook bacon strips until crisp on both sides, about 7 minutes. Remove bacon with a slotted spoon, and soak up grease with a paper towel. Coarsely chop bacon, and set aside.

In a medium bowl, stir together butter, rosemary, curry powder, brown sugar, salt, cayenne pepper, and toasted cashews. Set aside.

In a small bowl, stir together white wine vinegar, mustard, and honey. Slowly whisk in olive oil, and sprinkle with salt and pepper to taste.

In a large salad bowl, toss dressing with greens, pear slices, grapes, and bacon, and sprinkle with nut mixture.

Pear Crumb Pie

Ingredients

1 1/3 cups all-purpose flour

1/2 teaspoon salt

1/2 cup shortening

2 tablespoons cold water

FILLING:

1/2 cup packed brown sugar

2 tablespoons cornstarch

1/2 teaspoon ground cinnamon

1/4 teaspoon ground ginger

1/8 teaspoon salt

1 dash ground nutmeg

6 cups thinly sliced peeled pears

1 tablespoon lemon juice

TOPPING:

2/3 cup all-purpose flour

1/3 cup packed brown sugar

1/3 cup cold butter or margarine

Directions

In a bowl, combine flour and salt; cut in shortening until crumbly. Sprinkle with water; toss until mixture is moist enough to shape into a ball. On a floured surface, roll out pastry to fit a 9-in. pie pan. Flute edges. Combine filling ingredients; spoon into the crust. Bake at 400 degrees F for 25 minutes. For topping, combine flour and brown sugar; cut in butter until crumbly. Sprinkle over filling. bake 40 minutes longer. Cover edges with foil during the last 15 minutes to prevent overbrowning if necessary.

Pears Panos

Ingredients

4 Bosc pears, halved and cored
1/2 cup white sugar
1/4 teaspoon vanilla extract
1/4 cup Cointreau or other orange
liqueur

Directions

Place the pears into a large saucepan. Fill with enough water to cover the pears by 1 inch. Stir in the sugar and bring to a boil. Cook uncovered until the liquid has reduced into a light syrup, this may take up to 1 hour. Remove from the heat and stir in the vanilla. Cool until just warm, then stir in the liqueur and serve.

Pear and Pomegranate Salad

Ingredients

3 cups green leaf lettuce, rinsed and torn
1 Bartlett or Anjou pear
1/3 cup pomegranate seeds
1 tablespoon vegetable oil
2 tablespoons pomegranate juice
1 tablespoon lemon juice
1 teaspoon prepared Dijon-style mustard
1/2 tablespoon honey
ground black pepper to taste

Directions

Divide the lettuce between two bowls. Halve and core the pear, then cut each half in slices. Divide the pear slices and pomegranate seeds among the two bowls and mix gently.

Combine the vegetable oil, pomegranate juice, lemon juice, mustard, honey, and pepper in a saucepan. Bring to a boil over high heat; reduce heat and simmer, stirring frequently, until the dressing thickens slightly, about 2 minutes. Pour the warm dressing over the salads and serve.

Pear Salad I

Ingredients

2 pears - peeled, cored and sliced
1 cup port wine
2 shallots, thinly sliced
1 clove garlic, minced
1 tablespoon Dijon mustard
2 tablespoons balsamic vinegar
6 cups assorted salad greens
1 cup crumbled Gorgonzola cheese
1 cup chopped walnuts, toasted

Directions

Preheat the oven's broiler. Arrange pear slices in a single layer on a baking sheet. Broil until nicely browned, 3 to 5 minutes. Set aside to cool.

Pour port wine into a saucepan. Bring to a boil, and cook until the wine is reduced by 1/2. Remove from the heat and cool. Pour the cooled wine into a blender or food processor, and add the shallots, garlic, mustard, and vinegar. Puree until smooth.

Divide the salad greens evenly between four serving plates. Arrange some of the broiled pear slices over each pile of greens. Sprinkle with Gorgonzola cheese. Drizzle dressing over each plate, then sprinkle with walnuts. If you like, this can also be made in one large bowl instead of individual servings.

Pear Honey

Ingredients

8 cups peeled, cored and
chopped pears
1 cup unsweetened pineapple
juice
8 cups white sugar

Directions

Place chopped pears into a large pot, and pour pineapple juice over them to prevent them from browning. Stir in sugar, and bring to a boil over medium-high heat. Stir frequently to prevent scorching. When the pears are at a full boil, reduce heat to medium, and cook until the mixture is the color and texture of honey. The longer you cook it, the thicker it gets. Cooking time is usually 2 to 3 hours.

Ladle into hot sterile jars, filling to within 1/4 inch of the top. Wipe rims with a clean damp cloth, and seal jars with lids and rings. Process in a boiling water canner for 10 minutes, or the amount of time recommended by your local extension for your area.

Chocolate Pear Spice Cake

Ingredients

3 eggs
1 1/3 cups applesauce
3 tablespoons molasses
1/2 cup butter, melted
1 (18.5 ounce) package yellow cake mix
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 tablespoon finely shredded orange peel
1 small Bosc pear, peeled and thinly sliced
1/2 cup pecans, chopped
1 (2.6 ounce) bar milk chocolate, coarsely chopped

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch springform pan.

Use an electric mixer to beat the eggs, applesauce, molasses, and butter in a large bowl. Beat in the cake mix along with the cinnamon, nutmeg, cloves, and orange peel. Mix on medium speed for 4 minutes. Pour batter into prepared pan. Top the unbaked cake with pear slices; sprinkle evenly with the pecans and chopped chocolate.

Bake in preheated oven until a toothpick inserted in the center comes out clean, about 55 to 60 minutes. Cool for 25 minutes before removing from pan.

Cran-Apple-Pear Sauce

Ingredients

2 (16 ounce) cans whole berry
cranberry sauce
1 (20 ounce) can apple pie filling
2 (15 ounce) cans sliced pears,
drained

Directions

In a medium bowl, stir together the cranberry sauce, apple pie filling and pears. Chill until serving.

Pear Crumble

Ingredients

3 pears - peeled, cored and sliced
2 teaspoons lemon juice
3 tablespoons sugar
3 tablespoons old-fashioned oats
2 tablespoons all-purpose flour
1/8 teaspoon ground cinnamon
1/8 teaspoon ground ginger
1 dash ground nutmeg
1 tablespoon cold butter
2 tablespoons chopped nuts

Directions

Place pear slices in a greased 1-qt. baking dish. Sprinkle with lemon juice. In a bowl, combine the sugar, oats, flour, cinnamon, ginger and nutmeg. Cut in butter until crumbly; add nuts. Sprinkle over pears. Bake at 350 degrees F for 25-30 minutes or until bubbly.

Grape Pear Crisp

Ingredients

1 1/2 cups halved seedless grapes
1 (15 ounce) can sliced pears, drained
10 tablespoons all-purpose flour, divided
1/4 teaspoon almond extract
1/3 cup packed brown sugar
1/2 teaspoon salt
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 cup cold butter or margarine
1/2 cup finely chopped walnuts

Directions

In a bowl, combine the grapes, pears, 2 tablespoons flour and extract until blended. Spoon into a lightly greased 8-in. square baking dish. In another bowl, combine brown sugar, salt, cinnamon, nutmeg and remaining flour; cut in butter until mixture resembles coarse crumbs. Stir in walnuts; sprinkle over fruit. Bake at 375 degrees F for 30 minutes or until lightly browned.

Glazed Pearl Onions with Raisins and Almonds

Ingredients

2 pounds pearl onions
1 cup dry sherry
1/2 cup raisins
1/4 cup honey
1/4 cup water
2 tablespoons butter
1 teaspoon chopped fresh thyme
2/3 cup toasted slivered almonds
4 teaspoons red wine vinegar
salt to taste
ground black pepper to taste

Directions

Bring a pot of salted water to a boil. Add onions, and cook 3 minutes to loosen skins. Drain, and cool slightly. Cut root ends from onions. Squeeze onions at stem end (onions will slip out of skins).

Combine pearl onions, sherry, raisins, honey, water, butter or margarine, and thyme in a heavy large skillet. Bring to a boil over medium-high heat. Reduce heat to very low, and cover. Simmer until liquid evaporates and onions begin to caramelize, stirring often, about 45 minutes. Season with salt and pepper. Remove from heat. Can be prepared 6 hours ahead. Let stand at room temperature. Rewarm over low heat before continuing.

Stir almonds and vinegar into onions. Add a few teaspoons of water if mixture is too dry. Serve warm.

Christmas Cinnamon Pears

Ingredients

3 (16 ounce) cans pear halves in juice
1 (2.25 ounce) package cinnamon red hot candies
1/4 teaspoon red food coloring
6 leaves butterhead lettuce

Directions

Drain the liquid from the cans of pears into a saucepan. Add red hot candies to the juice. Cook over medium heat, stirring constantly, until the candy has dissolved. Stir in the food coloring, remove from heat, and allow to cool.

Place the pear halves in a deep bowl. Pour the liquid over the pears, cover, and refrigerate overnight. You may want to stir a couple of times to evenly distribute the color. Serve pear halves cold on top of a leaf of lettuce.

Baked Pear

Ingredients

4 Bosc pears
2 tablespoons honey
3 tablespoons butter, melted
dash ground ginger
1/2 teaspoon lavender flowers
(optional)

Directions

Preheat oven to 375 degrees F (190 degrees C).

Peel pears and scoop out bottom core. Cut a small slice from the bottom so pears will stand upright. Place in a shallow baking dish and set aside.

Melt butter in the microwave or a small saucepan over medium heat. Drizzle pears with melted butter and honey, and sprinkle with ground ginger (and lavender, if using). Cover with aluminum foil with the stems poking through foil.

Bake in the preheated oven for about 1 hour, or until tender. Baste with released juices occasionally during baking, and again just before serving.

Pears Covered with Chocolate

Ingredients

1 cup water
1/3 cup white sugar
5 small pears, peeled
4 ounces semisweet chocolate,
chopped

Directions

In a saucepan over medium heat, stir together the water and sugar. Bring to a boil. Add the pears, and cook for about 5 minutes. Remove pears and set them on a plate.

In a metal bowl over simmering water, or in the microwave, melt chocolate, stirring frequently until smooth. Remove from heat. Spoon chocolate over pears to coat. Remove pears to a clean plate, and chill until serving. Serve cold.

Autumn Pear Dessert

Ingredients

1 medium firm pear
1/4 cup whipped topping
3 tablespoons raisins
2 tablespoons toasted, chopped
pecans

Directions

Peel the top third of the pear; core from the bottom, leaving stem intact. Place on a microwave-safe plate; cover and cook on high for 2-3 minutes or until tender. Immediately transfer to a serving plate. Serve warm with whipped topping, raisins and pecans.

Heirloom Tomato Salad with Pearl Couscous

Ingredients

2 cups vegetable stock
1 tablespoon extra-virgin olive oil
1 cup pearl (Israeli) couscous

1/2 cup packed fresh basil leaves
1/4 cup flat-leaf parsley leaves
1 clove garlic, crushed
1 tablespoon chopped fresh oregano
1 tablespoon chopped fresh thyme
1/2 cup pitted green olives

4 heirloom tomatoes, quartered
15 cherry tomatoes, quartered
1 English cucumber, cubed
1/2 small red onion, thinly sliced
1 cup crumbled feta cheese
1/4 cup white balsamic vinegar
1/2 cup extra-virgin olive oil
1 lemon, juiced

Directions

Bring the vegetable stock to a simmer in a saucepan over medium heat. Heat 1 tablespoon olive oil in a skillet over medium heat. Stir in the couscous and cook and stir until golden brown, about 10 minutes. Stir the toasted couscous into the hot vegetable stock and return to a simmer. Cover and cook until the stock has been absorbed into the couscous, about 15 minutes. Scrape into a mixing bowl, fluff with a fork, and allow to cool to room temperature.

Place the basil, parsley, garlic, oregano, thyme, and olives into a food processor; pulse until the herbs are coarsely chopped. Stir the herb mixture into the couscous along with the heirloom tomatoes, cherry tomatoes, cucumber, red onion, and feta cheese. Drizzle with the vinegar, 1/2 cup olive oil, and lemon juice. Stir until evenly combined.

Mashed Sweet Potatoes and Pears

Ingredients

2 pears, peeled and sliced
1/2 cup dry white wine
1/4 cup water
3 sweet potatoes, peeled and cubed
1 cup evaporated milk
1/4 teaspoon vanilla extract
1/4 cup brown sugar
2 tablespoons butter
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions

Place the pears, wine, and water in a small saucepan and bring to a boil over high heat. Turn heat to medium-low and simmer until pears are soft, about 5-10 minutes. Remove pears from wine and reserve.

Place the sweet potatoes into a large pot and cover with water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to potatoes to steam dry for a minute or two.

Stir the reserved pears, evaporated milk, vanilla, brown sugar, butter, cinnamon, and nutmeg into the sweet potatoes and mash until smooth. Transfer to a serving dish and serve hot.

Pear Mincemeat with Apricots

Ingredients

6 cups white sugar
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1 teaspoon ground cloves
1 teaspoon salt

8 pounds pears - peeled, cored and chopped
1 large orange, quartered with peel
1 lemon, quartered and seeded
1 tart apple - peeled, cored and chopped
1 cup dried apricots, chopped

1 cup grape juice
1 cup cider vinegar
3 cups raisins
2 1/2 cups dried currants

Directions

In a large pot, combine the sugar, cinnamon, allspice, cloves and salt. Mix well.

Into the same pot, add the pears, orange, lemon, apple and apricot. Mash together.

Stir in the grape juice, vinegar, raisins, and currants. Bring to a boil over medium heat, stirring often. Simmer, uncovered, until thick.

Spoon into hot sterilized jars to within 1/4 inch of jar top. Seal. Check seal the top of the lid lid should not move when pressed. If seal isn't good refrigerate and use within 1 week. If stored in well sealed containers in refrigerator, it keeps at least one year!

Blue Cheese, Bacon and Pear Brunch Sandwiches

Ingredients

1 Bosc pear, thinly sliced
1 1/2 cups apple juice
6 slices bacon
2 rosemary focaccia bread, or
other square rolls, split
6 ounces blue cheese, crumbled

Directions

Place the pear slices in a skillet, and pour in the apple juice. Cook over medium heat until the pears are soft, about 5 minutes. Drain pears and reserve; discard juice.

Meanwhile, place the bacon in a skillet and cook over medium-high heat until evenly brown. Drain on paper towels. Crumble and set aside.

Preheat the oven broiler.

Place the focaccia bread slices on a baking sheet. Divide the pear slices evenly among the bread, and top evenly with the bacon, and then with the blue cheese.

Broil the sandwiches in the preheated broiler until the cheese melts, about 2 minutes.

Sweet Potato Pear Bake

Ingredients

1 (15 ounce) can pear halves
3 cups cold mashed sweet potatoes
4 tablespoons butter or margarine, melted, divided
3 tablespoons brown sugar
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
2 tablespoons honey
1 tablespoon grated orange peel
6 tablespoons whole berry cranberry sauce

Directions

Drain pears, reserving 2 tablespoons juice (discard remaining juice or save for another use). In a mixing bowl, combine the sweet potatoes, 3 tablespoons butter, brown sugar, salt, nutmeg and reserved pear juice. beat until combined. Spoon into a greased shallow 1-1/2-qt. baking dish. Arrange pear halves onto top, cut side up.

In a small saucepan, combine the honey, orange peel and remaining butter. Cook until heated through. Drizzle half over pears. Bake, uncovered, at 350 degrees F for 30 minutes. Drizzle with the remaining honey mixture. bake 15 minutes longer. Fill pear halves with cranberry sauce.

Cranberry Pear Compote

Ingredients

1 pear, peeled and chopped
1 medium apple, peeled and chopped
1/4 cup fresh or frozen cranberries
1/4 cup water
3 tablespoons brown sugar
1/2 teaspoon ground cinnamon

Directions

In a small saucepan, combine all of the ingredients. Bring to a boil. Reduce heat; simmer, uncovered, until the berries pop and sauce thickens, about 15 minutes, stirring occasionally. Serve warmed or chilled. Store in the refrigerator.

Pear Bread I

Ingredients

3 cups all-purpose flour
1/4 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 tablespoon ground cinnamon
3/4 cup vegetable oil
3 eggs
2 cups white sugar
2 cups peeled shredded pears
1 cup chopped pecans
2 teaspoons vanilla extract

Directions

In a large mixing bowl combine flour, baking powder, baking soda, salt, and cinnamon. Make a well in the center of the bowl.

In a separate bowl combine the oil, eggs, sugar, grated pears, pecans, and vanilla. Blend well. Add to well of dry ingredients. Stir until just moistened. Spoon batter into 2 greased and floured 8x5x3 inch loaf pans.

Bake in a preheated 325 degree F (165 degrees C) oven for one hour and 15 minutes. Cool on wire rack before removing from the loaf pans.

Pork Chops with Pears

Ingredients

1 (15 ounce) can pear halves
6 (3/4 inch) thick bone-in pork chops
3 tablespoons butter or margarine
1/3 cup packed brown sugar
1 teaspoon prepared mustard

Directions

Drain pears, reserving the juice; cut pears into slices and set aside. In a large skillet, brown the pork chops in butter. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish.

In a small bowl, combine the brown sugar, mustard and reserved pear juice. Pour over chops; top with pear slices. Bake, uncovered, at 350 degrees F for 40-45 minutes or until a meat thermometer reads 160 degrees F.

Pears in Chocolate Sauce

Ingredients

4 pears, peeled
1/2 lemon, juiced
2 cups water
1/2 cup white sugar
1/4 teaspoon vanilla extract
4 (1 ounce) squares bittersweet chocolate, chopped
2 tablespoons heavy cream
1 tablespoon butter
1 tablespoon coffee flavored liqueur
4 maraschino cherries, garnish

Directions

Leave stems on peeled pears. Sprinkle with lemon juice to prevent browning. Set aside.

In a saucepan large enough to accommodate 4 pears standing upright, combine water and sugar. Place over medium heat, and boil until sugar is dissolved. Stir in vanilla, then place the pears in. Reduce heat, cover, and simmer for 15 minutes. Allow to cool in liquid, then drain.

In the top of a double boiler, combine chocolate, cream and butter. Heat, stirring, until chocolate is melted and smooth. Remove from heat, and stir in coffee liqueur.

Place pears on serving dish, pour chocolate sauce over pears, and garnish with maraschino cherries.

Pear Walnut Chicken

Ingredients

1 (15 ounce) can sliced pears
1/2 cup unsweetened apple juice
1/4 cup packed brown sugar
3 tablespoons soy sauce
1/2 teaspoon garlic powder
1 1/2 pounds skinless, boneless
chicken breast halves - cut into 1
inch cubes
3 tablespoons vegetable oil
2 tablespoons minced fresh
parsley
2 tablespoons cornstarch
1/4 cup cold water
1/2 cup chopped walnuts
Hot cooked rice

Directions

Drain pears, reserving juice in a 1-cup measuring cup. Add enough water to measure 3/4 cup. Set pears aside. In a small bowl, combine the pear juice mixture, apple juice, brown sugar, soy sauce and garlic powder; set aside.

In a large skillet, saute chicken in oil for 4-6 minutes or until no longer pink. Add parsley and pear juice mixture. Cover and simmer for 5-7 minutes, stirring occasionally.

In a small bowl, combine cornstarch and cold water until smooth; pour into skillet. Bring to a boil; cook and stir for 1 minute or until thickened. Stir in walnuts and pears. Serve over rice if desired.

Pear Pie III

Ingredients

1 (9 inch) unbaked pie crust
2 pears - peeled, cored and cut in half
1 cup white sugar
1/4 cup butter
1/4 cup all-purpose flour
1 tablespoon vanilla extract
2 eggs, beaten

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Press the pie pastry into the bottom and up the sides of a 9 inch pie plate. Flute the edges. Place the pear halves cut side down in the pie crust with the small ends toward the center.

In a medium bowl, mix the butter and sugar together until smooth, then beat in the eggs one at a time until light and fluffy. Stir in flour and vanilla. Pour over the top of the pears.

Bake for 1 hour in the preheated oven, until pears are soft and custard is set in the center. Cool completely before slicing and serving.

Fiesta Pear Dessert

Ingredients

4 Bartlett pears, cored and diced
1/2 cup white sugar
1 tablespoon cornstarch
2 teaspoons ground cinnamon
1 teaspoon lemon zest
1/2 cup graham cracker crumbs
1/2 cup chopped pecans
1 quart vanilla ice cream
6 (8 inch) flour tortillas
1 quart vegetable oil for frying
1/4 cup honey
1 teaspoon ground cinnamon
1 tablespoon white sugar

Directions

To Prepare Tortilla Shells: In a deep fryer bring oil to 375 degrees F (190 degrees C). Place one tortilla in the hot oil gently pressing the center with a wooden spoon or ladle until the tortilla forms a cup. Gently turn and fry each tortilla separately until golden brown on both sides.

Combine pears, sugar, cornstarch, 1 teaspoon cinnamon and lemon zest. Cook and stir over medium heat until mixture comes to a boil; cook 1 minute longer. Let mixture cool.

Combine cookie crumbs, pecans and remaining cinnamon. Form ice cream into 4 - 6 balls; roll in crumb mixture to coat.

Place an ice cream ball in each fried tortilla shell. Top with the cooled pear mixture. Fried tortilla shells can be brushed with honey and dusted with ground cinnamon and sugar before filling, if desired.

Plum-Kissed Pear Jam

Ingredients

3 cups chopped or coarsely
ground peeled pears
1 cup chopped or coarsely ground
peeled plums
1 (1.75 ounce) package powdered
fruit pectin
5 1/2 cups sugar

Directions

In a kettle, combine pears and plums. Stir in pectin. Bring to full rolling boil over high heat, stirring constantly. Stir in sugar; return to a full rolling boil. Boil for 1 minute, stirring constantly. Remove from the heat; skim off foam. Pour into jars or freezer containers and cool to room temperature, about 1 hour. Cover and let stand overnight or until set, but no longer than 24 hours. Refrigerate or freeze.

Pear and Prosciutto Pizza

Ingredients

6 cloves garlic
1/2 tablespoon olive oil
2 ripe pears, halved and cored
1 tablespoon olive oil
all-purpose flour for dusting
1 unbaked pizza crust
1 tablespoon cornmeal for dusting
6 ounces shredded Swiss cheese
5 thin slices prosciutto, cut into halves
1 (6 ounce) package fresh mozzarella, cut into small cubes
salt and ground black pepper to taste
1/2 tablespoon olive oil

Directions

Preheat oven to 375 degrees F (190 degrees C). Place the garlic in a small square of aluminum foil. Drizzle 1/2 tablespoon of olive oil over the garlic. Wrap foil around garlic to seal.

Roast the garlic in the preheated oven until soft, about 20 minutes. Smash roasted cloves with a fork.

Place the pears in a bowl with 1 tablespoon olive oil; toss to coat. Arrange pear slices on a baking sheet.

Bake in hot oven until soft, 10 to 15 minutes.

Raise oven temperature to 400 degrees F (200 degrees C). Preheat a pizza stone or baking sheet in the oven.

Lightly dust a flat surface with flour. Roll the prepared pizza crust dough out onto the prepared surface. Dust a baking sheet with cornmeal. Lay the dough onto the prepared baking sheet. Spread the mashed garlic onto the dough; top with the Swiss cheese. Arrange the pears, prosciutto, and mozzarella cheese onto the pizza. Season with salt and pepper. Brush the edges of the crust with the 1/2 tablespoon olive oil.

Bake in preheated oven until the cheese is melted and crust is golden brown, 15 to 20 minutes.

Celeriac and Pear Soup

Ingredients

3 tablespoons butter
1 clove garlic, minced
1 shallot, minced
1 onion, chopped
4 celeriac (celery roots), peeled and cubed
1 carrot, chopped
3 stalks celery, chopped
1 large potato, peeled and cubed
8 cups vegetable broth
1 teaspoon crushed black peppercorns
1 teaspoon dried tarragon
1 teaspoon crumbled dried sage
1 tablespoon dried thyme leaves
1 tablespoon dried parsley
3 pears - peeled, cored, and chopped
1/2 cup heavy cream (optional)
salt and ground black pepper to taste

Directions

Melt the butter in a large pot over medium heat. Stir in the garlic, shallot, and onion. Cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the celeriac, carrot, celery, potato, and 1 cup of the vegetable broth; cook and stir until the vegetables are heated, about 5 minutes before pouring in the remaining broth. Season with the pepper, tarragon, sage, thyme, and parsley; gently stir the pears into the mixture; bring to a boil. Reduce heat to medium-low; cover and simmer until the vegetables are tender, about 20 minutes.

Remove the soup from the heat and allow to cool for 10 minutes; stir the cream into the soup. Pour the soup into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel and carefully start the blender, using a few quick pulses to get the soup moving before leaving it on to puree. Puree in batches until smooth and pour into a clean pot. Alternately, you can use a stick blender and puree the soup right in the cooking pot. Season to taste with salt and pepper before serving.

Endive Pear Salad Bites With Maple Vinaigrette

Ingredients

1 cup olive oil
1/3 cup cider vinegar
1/4 cup maple syrup
1 tablespoon spicy brown mustard
1 head Belgian endive separated into leaves
1 Bartlett pear, cored and diced
1/4 cup candied walnuts
1/4 cup crumbled Gorgonzola cheese
salt and pepper to taste
1 green onion, sliced

Directions

Combine the olive oil, vinegar, maple syrup, and mustard together in a blender; blend until smooth.

Arrange the endive on a serving platter with the rounded side down so that the leaves act as little bowls. Fill the endive with the diced pear, walnuts, and Gorgonzola cheese. Be careful to not overfill if you want to pass these. Carefully drizzle the dressing over the filling. Season with salt and pepper. Garnish with green onion to serve.

Blushing Cranberry Pears

Ingredients

3 cups cranberry juice cocktail
1/4 cup white sugar
1 cinnamon stick
8 Bosc pears, peeled with stems intact

Directions

Place cranberry juice, sugar, and cinnamon stick into a large saucepan. Bring to a simmer over medium heat, and simmer until the sugar dissolves. Meanwhile, peel the pears, leaving the stem intact.

Place the pears into the simmering juice and cover. Cook until the pears are tender, turning occasionally, 15 to 20 minutes. Once tender, remove the saucepan from the heat, and set aside to cool to room temperature. Turn the pears a few times as they cool so the color remains even.

Ginger Pear Pie

Ingredients

3 tablespoons cornstarch
1/4 teaspoon ground ginger
1/2 cup water
1/2 cup dark corn syrup
1 teaspoon lemon juice
1/8 teaspoon grated lemon peel
4 large pears, peeled and thinly sliced
1 tablespoon butter or margarine
1 (9 inch) unbaked pastry shell
TOPPING:
1/2 cup all-purpose flour
1/4 cup packed brown sugar
1/8 teaspoon ground ginger
1/4 cup cold butter or margarine
1/4 cup chopped pecans

Directions

In a saucepan, combine the first six ingredients until blended. Gently stir in pears. Bring to a boil over medium heat, stirring occasionally; boil for 1 minute. Add butter. Pour into pastry shell.

For topping, combine flour, brown sugar and ginger in bowl. Cut in butter until mixture resembles coarse crumbs. Sprinkle over pears. Bake at 425 degrees F for 20-25 minutes or until topping is golden brown.

Cranberry Pear Upside-Down Cake

Ingredients

2/3 cup caramel ice cream
topping
1/2 cup chopped pecans
1 (15 ounce) can pear halves
1 (16 ounce) package cranberry
quick bread mix
1 cup water
2 tablespoons vegetable oil
1 egg, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray one 2 quart baking dish or one 10-inch round cake pan with non-stick cooking spray.

Pour and spread caramel topping to cover bottom of dish. Sprinkle pecans around the outer edge of caramel topping to make a 1-inch border, reserve 1 tablespoon of pecans.

Spoon reserved 1 tablespoon pecans over center of dish. Cut pears into 1/4 inch slices; arrange over caramel topping and pecans with small ends toward center.

In medium bowl, combine bread mix, water, oil and egg. Stir with spoon until mix is moistened. Pour batter slowly over pears and pecans; carefully spread to cover.

Bake for 30 to 40 minutes or until toothpick inserted in center comes out clean. Loosen cake from sides of pan and invert onto serving plate leaving pan over cake for 1 minute. Carefully remove pan. If any topping remains in pan, spoon over cake. Cool for 30 minutes; top with ice cream if desired.

Pear-a-dise Muffins

Ingredients

- 1 cup all-purpose flour
- 1 cup whole wheat flour
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon ground cinnamon
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1 cup plain yogurt
- 1/4 cup vegetable oil
- 1/3 cup honey
- 1 egg, beaten
- 1 cup canned pears, sliced

Directions

Preheat oven to 375 degrees F (190 degrees C). Butter 15 muffin cups, or line with paper liner cups.

Mix together flours, soda, baking powder, salt, cinnamon, and nutmeg. Stir pears lightly into dry ingredients.

In a large bowl, combine yogurt, oil, honey, and egg. Mix in flour mixture until just combined. Spoon into muffin cups.

Bake for 20 to 25 minutes, or until done.

Candied Cashew and Pear Salad

Ingredients

1 cup white sugar
2 tablespoons ground cinnamon
2 1/2 cups cashews
2 cups frozen raspberries, thawed
1/2 cup red wine vinegar
1/2 cup extra virgin olive oil
3 chopped hearts of romaine
1 (10 ounce) bag fresh baby spinach
3 pears, cored and diced
1/2 cup dried cherries
1 cup feta cheese

Directions

Line a baking sheet with aluminum foil. Place the sugar and cinnamon into a saucepan. Melt the sugar over medium heat without stirring. Add the cashews, and stir until well coated, then spread out onto the prepared baking sheet to cool to room temperature.

Puree the raspberries, vinegar, and olive oil until smooth; set aside. Toss together the romaine, spinach, pears, cherries, and feta cheese in a large bowl. Toss with half of the raspberry dressing, and sprinkle with candied cashews. Serve with remaining dressing on the side.

Ginger Pear Crisp

Ingredients

1 cup crushed gingersnap cookies
1/2 cup all-purpose flour
1/2 cup dark brown sugar
1/2 cup walnuts, pecans or
slivered almonds, coarsely
chopped OR 1/2 cup of old-
fashioned oatmeal
5 tablespoons melted (not hot)
butter
6 cups jarred or canned pears,
packed in light syrup, cut into
1/4 cup sugar
1/4 teaspoon ground ginger
1/8 teaspoon ground cloves
1 tablespoon cornstarch

Directions

Adjust oven rack to center position and heat oven to 375 degrees. Mix gingersnap crumbs, flour, brown sugar, nuts (or oatmeal) and butter in a medium bowl; set aside. Place pears in a medium bowl.

Bring 1 cup of the pear syrup, 1/4 cup sugar, ginger and cloves to boil in a small saucepan. Whisk cornstarch into remaining 2 Tbs. pear juice, then whisk it into boiling syrup; continue to simmer until thick, less than a minute. Pour over pears, toss to coat and turn into a 9-inch square baking pan.

Sprinkle crumble clusters over pears. Bake until topping is golden and pears are bubbly, 25 to 30 minutes. Cool until warm and serve.

Speedy Pear and Pecan Salad

Ingredients

1 (10 ounce) bag Italian-blend
salad greens
1 pear - peeled, cored and diced
1/2 cup pecan halves
1/2 cup finely shredded
mozzarella cheese
1/3 cup Italian-style salad
dressing

Directions

Place the salad greens, pear pieces, pecans, and mozzarella cheese in a bowl. Pour the Italian dressing over the salad mixture, and toss to coat evenly.

Gingered Pear Sorbet

Ingredients

1 (29 ounce) can pear halves
1/4 cup sugar
2 tablespoons lemon juice
1/8 teaspoon ground ginger
yellow food coloring

Directions

Drain pears, reserving 1 cup syrup (discard remaining syrup or save for another use); set pears aside. In a saucepan, bring sugar and reserved syrup to a boil. Remove from the heat; cool.

In a blender, process the pears, lemon juice and ginger until smooth. Add cooled syrup and food coloring if desired; cover and process until pureed. Pour into an 11-in. x 7-in. x 2-in. dish. Cover and freeze for 1-1/2 to 2 hours or until partially frozen.

Return mixture to blender; cover and process until smooth. Place in a freezer container; cover and freeze for at least 3 hours. Remove from the freezer 20 minutes before serving.

Raspberry Pear Crisp

Ingredients

2 medium ripe pears, peeled and thinly sliced
3 cups fresh raspberries
2 tablespoons sugar
1 cup quick-cooking oats
1/4 cup honey
3 tablespoons stick margarine, melted
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions

Place pears in an 8-in. square baking dish coated with nonstick cooking spray. Sprinkle with raspberries and sugar. In a bowl, combine the oats, honey, margarine, cinnamon and nutmeg. Sprinkle over raspberries. Bake, uncovered, at 350 degrees F for 30-35 minutes or until pears are tender and mixture is bubbly.

Tenderloin, Cranberry and Pear Salad with Honey

Ingredients

4 (4 ounce) beef tenderloin steaks, cut 3/4 inch thick
1/2 teaspoon coarse grind black pepper
1 (5 ounce) package mixed baby salad greens
1 medium red or green pear, cored, cut into wedges
1/4 cup dried cranberries
Salt
1/4 cup coarsely chopped pecans, toasted
1/4 cup crumbled goat cheese (optional)

Honey Mustard Dressing:

1/2 cup prepared honey mustard
2 tablespoons water
1 1/2 teaspoons olive oil
1 teaspoon white wine vinegar
1/4 teaspoon coarse grind black pepper
1/8 teaspoon salt

Directions

Season beef steaks with 1/2 teaspoon pepper. Heat large nonstick skillet over medium heat until hot. Place steaks in skillet; cook 7 to 9 minutes for medium rare (145 degrees F) to medium (160 degrees F) doneness, turning occasionally.

Meanwhile whisk Honey Mustard Dressing ingredients in small bowl until well blended. Set aside. Divide greens evenly among 4 plates. Top evenly with pear wedges and dried cranberries.

Carve steaks into thin slices; season with salt as desired. Divide steak slices evenly over salads. Top each salad evenly with dressing, pecans and goat cheese, if desired.

Creamed Pearl Onions

Ingredients

1 (16 ounce) package frozen pearl onions
4 1/2 teaspoons butter
4 1/2 teaspoons all-purpose flour
1/4 teaspoon salt
1/8 teaspoon ground nutmeg
1/8 teaspoon garlic powder
1/8 teaspoon pepper
3/4 cup milk
Paprika

Directions

Cook onions according to package directions. Meanwhile, in a small saucepan, melt butter; stir in the flour, salt, nutmeg, garlic powder and pepper until smooth. Gradually stir in milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Drain onions; stir into cream sauce. Sprinkle with paprika.

Orange Pear Shake

Ingredients

1 pear, cored and chopped
2 oranges, peeled and seeded
1/4 cup milk
3/4 cup vanilla ice cream

Directions

In a blender, combine pear, oranges, milk and ice cream. Blend until smooth. Pour into glasses and serve.

Kay's Pear Salad Stuffed with Nutty Cream

Ingredients

1 (8 ounce) package cream cheese
1/4 cup chopped pecans
1/2 cup mayonnaise
1/8 cup maraschino cherry juice
8 leaves of lettuce
2 (15 ounce) cans pear halves
8 maraschino cherries
1/2 cup shredded Cheddar cheese

Directions

Mix together the cream cheese and pecans. Refrigerate until chilled.

Blend together the mayonnaise and cherry syrup. Refrigerate until chilled.

Arrange lettuce leaves on individual plates. Place a pear half on lettuce.

Place a round ball of cream cheese mixture in the pear half. Top with a spoonful of mayonnaise mixture and place one maraschino cherry on top.

Sprinkle with grated cheese and serve.

Glazed Pearl Onions With Raisins And Almonds

Ingredients

2 pounds pearl onions
1 cup dry sherry
1/2 cup raisins
1/4 cup honey
1/4 cup water
2 tablespoons butter
1 teaspoon chopped fresh thyme
2/3 cup toasted slivered almonds
4 teaspoons red wine vinegar
salt to taste
ground black pepper to taste

Directions

Bring a pot of salted water to a boil. Add onions, and cook 3 minutes to loosen skins. Drain, and cool slightly. Cut root ends from onions. Squeeze onions at stem end (onions will slip out of skins).

Combine pearl onions, sherry, raisins, honey, water, butter or margarine, and thyme in a heavy large skillet. Bring to a boil over medium-high heat. Reduce heat to very low, and cover. Simmer until liquid evaporates and onions begin to caramelize, stirring often, about 45 minutes. Season with salt and pepper. Remove from heat. Can be prepared 6 hours ahead. Let stand at room temperature. Warm over low heat before continuing.

Stir almonds and vinegar into onions. Add a few teaspoons of water if mixture is too dry. Serve warm.

Gingersnap Pear Tart

Ingredients

1 cup gingersnap crumbs
2 tablespoons butter or stick margarine
1 (8 ounce) package reduced fat cream cheese
1 (8 ounce) package fat-free cream cheese
1/3 plus 1/4 cup sugar, divided
2 teaspoons all-purpose flour
1 teaspoon vanilla extract
2 eggs, lightly beaten
2 large ripe pears, peeled and thinly sliced
1/2 teaspoon ground cinnamon

Directions

In a bowl, combine cookie crumbs and butter. Press onto the bottom and 1/2 in. up the sides of a 9-in. springform pan coated with nonstick cooking spray. Bake at 350 degrees F for 5-8 minutes or until set. Cool on a wire rack.

In a mixing bowl, beat cream cheeses until smooth. Beat in 1/3 cup sugar, flour and vanilla. Add eggs; beat on low speed just until combined. Pour into crust. Combine pears, cinnamon and remaining sugar; arrange pear slices over cream cheese mixture. Place pan on a baking sheet. Bake at 350 degrees F for 30-40 minutes or until almost set. Immediately run a knife around edge of pan to loosen; cool on a wire rack for 1 hour. Refrigerate for at least 2 hours.

Pearl Onion Mushroom Bake

Ingredients

24 pearl onions
1 cup water
3 teaspoons salt
3 cups sliced fresh mushrooms
10 tablespoons butter or
margarine, divided
2 teaspoons lemon juice
1/4 cup all-purpose flour
2 cups milk
1 cup shredded Cheddar cheese
1/2 cup soft bread crumbs

Directions

In a small saucepan, combine the onions, water and salt. Cover and cook for 20 minutes or until crisp-tender; drain. Transfer to two greased 1-qt. baking pans; set aside.

In a skillet, saute mushrooms in 4 tablespoons butter and lemon juice. In a small saucepan, melt 4 tablespoons butter; stir in flour until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir into mushroom mixture. Pour over onions.

Melt the remaining butter. Add cheese and bread crumbs; toss to coat. Sprinkle over each casserole. Cover and freeze one casserole for up to 3 months.

Cover and bake the second casserole at 375 degrees for 15 minutes. Uncover; bake 10 minutes longer or until golden brown. To use frozen casserole: Thaw in the refrigerator for 8 hours. Bake as directed.

Pear and Chocolate Sponge

Ingredients

3/4 cup butter, softened
3/4 cup castor sugar
3 eggs
1 1/3 cups self-rising flour

2 cups confectioners' sugar
1 cup butter, softened
2 tablespoons baking cocoa
1 tablespoon boiling water, or as needed
1 dash vanilla extract

1/2 cup chopped walnuts
6 canned pear halves
7 walnut halves

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease and line two 8 inch round cake pans with parchment paper.

In a large bowl, cream together 3/4 cup butter and sugar until smooth. Beat in the eggs one at a time, mixing well after each. Sift the flour into the bowl, and fold it in with a spoon. Divide the mixture evenly between the prepared pans.

Bake for 25 to 30 minutes in the preheated oven, until the center of the cakes spring back when lightly touched.

To make the frosting, mix together the confectioners' sugar and 1 cup butter until light and fluffy, at least 5 minutes. Mix the cocoa powder with just enough boiling water to dissolve, and blend it into the sugar mixture along with the vanilla.

To assemble: Split each cake layer into halves horizontally and lay the halves out side by side. Use half of the buttercream, and spread it over 3 of the layers. Sandwich them together with the unfrosted one on the top. Place the cake on a serving plate, and frost the sides and top with the remaining frosting. Press chopped nuts onto the sides of the cake. Arrange pear halves on the top, and decorate with swirls of buttercream and walnut halves.

Spiced D'Anjou Pear Bread

Ingredients

2 cups brown sugar
1 cup vegetable oil
1/4 cup molasses
3 eggs
1 1/4 teaspoons salt
1 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
3/4 teaspoon ground cloves
1 1/2 teaspoons ground ginger
1/4 teaspoon ground allspice
4 very firm D'Anjou pears, thinly sliced
3 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C), and generously grease two large loaf pans. (The long pieces of pear make the loaves more susceptible to sticking in the pans and falling apart, so make sure you grease the pans generously.)

In a large bowl, combine brown sugar, vegetable oil, molasses, and eggs. Mix in salt, baking soda, cinnamon, cloves, ginger, and allspice. Stir the pear slices in, coating them evenly. Stir in the flour. Pour batter into the prepared loaf pans

Bake for 50 to 65 minutes. Allow loaves to cool in pan about ten minutes before removing them and placing them on a wire rack to cool completely.

Sweet Potatoes 'n' Pears

Ingredients

9 cups cubed peeled sweet potatoes
4 cups water
1 (15 ounce) can pear halves, drained
1/3 cup packed brown sugar
1/4 cup butter, softened
1/4 teaspoon ground cinnamon

Directions

Place the sweet potatoes in a shallow 3-qt. microwave-safe dish; add water. Cover and microwave on high for 18-20 minutes or until tender. Drain and place in a large mixing bowl. Add the remaining ingredients; beat until combined.

Pear Bread

Ingredients

3 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon ground ginger
1/2 teaspoon baking soda
1/2 teaspoon ground nutmeg
1 1/2 cups sugar
1/2 cup vegetable oil
1/2 cup butter or margarine,
melted
4 eggs
2 teaspoons vanilla extract
2 cups diced peeled pears

Directions

In a large bowl, combine the flour, baking powder, salt, ginger, baking soda and nutmeg; set aside. In a mixing bowl, beat the sugar, oil and butter. Add eggs, one at a time, beating well after each addition. Stir in vanilla. Stir into dry ingredients just until moistened (batter will be stiff). Stir in pears. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 55-65 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Liege Belgian Waffles with Pearl Sugar

Ingredients

1 (.25 ounce) package active dry yeast
1 1/2 tablespoons white sugar
3/4 cup lukewarm milk
3 eggs
1 cup melted butter
2 teaspoons vanilla extract
3 cups flour
1/2 teaspoon salt
1 1/2 cups pearl sugar (such as Lars' OwnB®)

Directions

Sprinkle the yeast and white sugar over warm milk in a small bowl. The milk should be no more than 100 degrees F (40 degrees C). Let stand for 15 minutes until the yeast softens and begins to form a creamy foam.

Whisk the eggs, melted butter, and vanilla extract into the yeast mixture until evenly blended; set aside. Stir together the flour and salt in a separate large bowl, and make a well in the center. Pour the egg mixture into the well, then stir in the flour mixture until a soft dough forms. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) until doubled in volume, about 30 minutes. Gently mix in the pearl sugar.

Preheat a waffle iron according to manufacturer's instructions.

Place a baseball-size ball of dough on the preheated waffle iron. Cook waffles until golden and crisp, about 2 minutes. Repeat with remaining dough. Allow waffles to cool for 2 to 3 minutes before serving.

Pear Conserve with Cherries and Hazelnuts

Ingredients

2 pounds Bosc pears
1 cup dried cherries
1/2 cup red wine vinegar
1/2 cup white sugar
2 tablespoons grated fresh ginger
1/2 teaspoon ground black pepper
1/4 teaspoon salt
1/2 cup hazelnuts

Directions

Peel, core, and cut pears into 1/2 inch cubes. There should be about 4 cups of fruit.

Combine pears, dried cherries, vinegar, sugar, ginger, pepper, and salt in a heavy large saucepan. Simmer over medium heat until slightly thickened, stirring occasionally, about 25 minutes. Remove from heat, and cool to room temperature. Cover, and refrigerate overnight. Can be prepared 4 days ahead.

Toast hazelnuts at 350 degrees F (175 degrees C) on an ungreased baking sheet for 5 to 8 minutes. Husk the nuts, and chop coarsely. Stir into pear conserve. Serve at room temperature.

Orange Pear Jam

Ingredients

7 cups sugar
5 cups chopped peeled fresh pears
1 cup crushed pineapple, drained
2 tablespoons lemon juice
2 (3 ounce) packages orange gelatin

Directions

In a Dutch oven or large kettle, combine the sugar, pears, pineapple and lemon juice. Bring to a full rolling boil over high heat, stirring constantly. Reduce heat; simmer for 15 minutes, stirring frequently. Remove from the heat; stir in gelatin until dissolved.

Pour into jars or containers; cool to room temperature, about 1 hour. Cover and let stand overnight or until set, but no longer than 24 hours. Refrigerate for up to 3 weeks.

Sweet Chocolate Pears

Ingredients

4 fresh pears
2 cups orange juice
1/2 cup white sugar
4 (1 ounce) squares bittersweet
chocolate

Directions

Preheat oven to 300 degrees F (150 degrees C).

Place pears in a small ovenproof pan. Mix orange juice with 1/4 cup sugar and pour over pears.

Cook in preheated oven for 30 to 40 minutes; occasionally turn and sprinkle remaining sugar over pears. Remove pears from oven when soft and let cool.

Pour orange juice mixture into a medium saucepan and simmer over medium heat until mixture thickens to the consistency of cream; remove from heat.

In a small saucepan over medium-low heat, melt chocolate. Add a few tablespoons of hot milk if the chocolate becomes too thick to stir.

Put each pear in a small bowl. Pour the creamy orange sauce over each pear, then drizzle chocolate on top; serve warm.

Fresh Pear Crisp

Ingredients

1/2 cup all-purpose flour
1/3 cup quick-cooking oats
1/3 cup packed brown sugar
1 teaspoon ground cinnamon,
divided
3 tablespoons reduced fat stick
margarine*, cut into pieces
4 cups sliced peeled pears
2 tablespoons sugar
1 tablespoon lemon juice
1 teaspoon grated lemon peel
1/2 teaspoon ground ginger

Directions

In a bowl, combine the flour, oats, brown sugar and 1/2 teaspoon cinnamon. Cut in margarine until coarse crumbs form; set aside. Place pears in a large bowl. Sprinkle with sugar, lemon juice, lemon peel, ginger and remaining cinnamon; toss to coat. Transfer to an 8-in. square baking dish coated with nonstick cooking spray. Sprinkle with crumb mixture. Bake at 350 degrees F for 45-50 minutes or until pears are tender.

Strawberry, Spinach, and Pear Salad

Ingredients

1/2 cup black walnuts
1 (10 ounce) bag spinach leaves
1 (10 ounce) bag romaine lettuce,
torn
1/2 cup balsamic vinaigrette
8 large strawberries, sliced
2 pears - peeled, cored and sliced
1 (6 ounce) container crumbled
feta
3 tablespoons balsamic
vinaigrette

Directions

Place the walnuts in a small skillet over medium-high heat; toast the nuts while stirring constantly for 4 to 5 minutes; set aside to cool completely.

Toss together the spinach and romaine lettuce in a large mixing bowl, and toss with 1/2 cup of balsamic vinaigrette. Arrange the strawberries, pears, feta cheese, and walnuts over the top of the salad. Dress the salad with another 3 tablespoons vinaigrette to serve.

Fresh Pear and Cherry Salad with Vanilla Pear

Ingredients

1/4 cup white sugar
1 teaspoon ground cinnamon
1 cup walnuts

1 (15.25 ounce) can pears in light syrup, drained reserving syrup
3 tablespoons white wine vinegar
3 tablespoons fat-free vanilla yogurt
2 tablespoons honey
3/4 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper
1 teaspoon vanilla extract
1 pinch ground nutmeg

1/2 (10 ounce) package mixed salad greens
1/2 (10 ounce) bag spinach leaves
1 pear - peeled, cored and sliced
1/2 cup dried cherries
1/3 cup crumbled feta cheese

Directions

Combine sugar, cinnamon and walnuts in a skillet over medium heat. Mix together until sugar and cinnamon are melted and walnuts are evenly coated. Remove from heat. Spread walnuts on a large plate to cool.

In the container of a blender, combine the drained pears, 1/3 cup of the reserved syrup from the can, vinegar, yogurt, honey, salt, pepper, vanilla extract, and nutmeg; blend until smooth.

Assemble the salad by tossing together the mixed greens, spinach, pear slices, dried cherries, feta cheese, and walnuts in a serving bowl. Serve with dressing on the side.

Green Beans and Pears with Bacon

Ingredients

1/2 pound thick sliced bacon, cut into 1 inch pieces
1 pound fresh green beans, trimmed and cut into 1 1/2-inch pieces
3 Bosc pears, cored and cut into quarters
1 quart water
salt and pepper to taste

Directions

Cook the bacon in a large, deep skillet over medium-high heat, stirring occasionally, until partially cooked but not brown, 5 to 6 minutes; drain on paper towels.

Combine the drained bacon, green beans, and pears in a large saucepan; pour enough water over the mixture to cover. Bring to a boil; reduce the heat to low and simmer until cooked and tender, about 30 minutes.

Remove from the pan to a serving dish with a slotted spoon, draining excess water. Season with salt and pepper to serve.

Chocolate Caramel Pears

Ingredients

1 (14 ounce) package caramels*
2 tablespoons water
6 large ripe firm pears (Bosc, Bartlett, D'Anjou)
1 cup chopped cashews, hazelnuts or almonds
1/3 cup semisweet chocolate chips
1 1/2 teaspoons shortening
1/3 cup vanilla or white chips

Directions

In a heavy saucepan, heat caramels and water over low heat just until caramels are melted. Remove from the heat; cool slightly. Cut a thin slice from the bottom of each pear so it sits flat. Dip pears halfway in caramel; turn to coat and allow excess to drip off. Dip in nuts and place on a greased baking sheet; refrigerate for 30 minutes or until coating is firm.

In a heavy saucepan or microwave, melt chocolate chips with 1 teaspoon shortening; stir until smooth. In another saucepan, melt vanilla chips with remaining shortening; stir until smooth. Drizzle melted chips over pears and stems. Let stand until set.

Gorgonzola Pear Pasta

Ingredients

9 ounces penne pasta
2 tablespoons butter
1/2 cup grated Parmesan cheese
3 tablespoons crumbled
Gorgonzola cheese
1/2 cup heavy whipping cream
1 large pear, peeled and cubed
1/2 cup chopped toasted walnuts
ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a rolling boil. Cook the penne in the boiling water, stirring occasionally, until tender yet firm to the bite, about 11 minutes; drain.

Return the drained pasta to the pot; stir the butter, Parmesan cheese, and Gorgonzola cheese into the pasta and place over medium heat; cook until the cheese is completely melted. Pour the cream into the pasta mixture; stir. Remove from heat and fold the pear into the pasta mixture. Top with walnuts. Season with pepper to serve.

Pear Blueberry Crisps

Ingredients

1 small pear, peeled and chopped
1/2 cup fresh or frozen blueberries
2 tablespoons brown sugar
1 tablespoon all-purpose flour
1 tablespoon quick cooking oats
1/8 teaspoon ground cinnamon
1 tablespoon cold butter

Directions

Divide the fruit between two 6-oz. ramekins or custard cups coated with nonstick cooking spray. In a bowl, combine the brown sugar, flour, oats and cinnamon; cut in butter until mixture is crumbly. Sprinkle over fruit. Bake at 350 degrees F for 20-25 minutes or until topping is golden brown. Serve warm.

Grilled Pork Chops with Balsamic Caramelized

Ingredients

1 1/2 quarts water
5 tablespoons kosher salt
2 tablespoons white sugar
6 pork loin chops, 1/2 inch thick

1/2 cup olive oil
4 cloves garlic, minced
1 tablespoon fresh rosemary,
minced

1/2 cup balsamic vinegar
1 tablespoon butter
1 tablespoon olive oil
2 Vidalia onions, each cut into 8
wedges
2 pears, cored and each cut into 8
wedges
1 teaspoon salt

Directions

In a large bowl, stir together the water, kosher salt, and sugar. Add pork chops to this brine, and let them soak for no more than one hour. Drain and discard the brine. Pat pork chops dry with paper towels.

In a shallow dish, stir together the olive oil, garlic, and rosemary. Place pork chops in the dish, and turn to coat. Cover, and marinate in the refrigerator for at least 1 or 2 hours.

Pour the balsamic vinegar into a small saucepan. Bring to a boil, and cook until reduced by 1/2, about 10 minutes. When the vinegar cools, it should be the consistency of syrup.

Melt butter with olive oil in a large skillet over medium-high or high heat. Add the onions and pears, and quickly brown being careful to keep the wedges intact. Once the onions and pears are browned, reduce heat to low, and cook for about 7 minutes, or until tender. Stir in the reduced vinegar and salt. The recipe can be prepared up to this point several hours before grilling.

Preheat the grill for medium-high heat.

Warm pears on a cool section of the grill (in the skillet), while placing the pork chops over the hot part. Cook pork for about 3 minutes per side, or to desired doneness. Remove to a serving plate, cover with aluminum foil and let rest for a few minutes. Uncover, top with the pear onion sauce, and serve.

Fresh Pear Cake

Ingredients

3 eggs
2 cups sugar
1 1/2 cups vegetable oil
3 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon salt
1 teaspoon baking soda
1 1/2 cups pears - peeled, cored and chopped
1 teaspoon vanilla extract
1 1/4 cups confectioners' sugar
2 tablespoons milk

Directions

In a mixing bowl, beat eggs on medium speed. Gradually add sugar and oil; beat thoroughly. Combine flour, cinnamon, salt and baking soda; add to egg mixture and mix well. Stir in pears and vanilla. (The batter will be stiff.) Spoon into a greased and floured 10-in. tube pan. Bake at 350 degrees F for 60-65 minutes or until cake test done. Let cool in pan 10 minutes before inverting onto a serving plate.

In a small bowl, combine the confectioners' sugar and milk; beat until smooth. Drizzle over warm cake. Cool completely.

Fabulously Sweet Pear Cake

Ingredients

- 4 fresh pears
- 1 cup white sugar
- 1 cup packed brown sugar
- 1 cup chopped pecans
- 1 cup vegetable oil
- 2 eggs
- 3 cups all-purpose flour
- 1/2 teaspoon salt
- 2 teaspoons baking soda
- 1 teaspoon vanilla extract

Directions

Peel and slice pears thin. Mix sliced pears with white sugar, brown sugar, and nuts and let sit for one hour. After sitting puree pear mixture in a blender.

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 13x9 inch pan.

By hand stir in until just blended; the flour, salt, and baking soda. Add dry ingredients to pear mixture and add oil, vanilla and eggs. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour and 15 minutes.

Ham and Pear Panini

Ingredients

4 slices bread
1 tablespoon mustard
6 slices ham
1 pear, peeled and thinly sliced
2 dashes ground black pepper
1 cup shredded mozzarella cheese
1 tablespoon light margarine (such as I Can't Believe It's Not Butter - Light ®)

Directions

Spread 2 slices of bread with the mustard. Layer each with 3 slices of ham, half of the pear slices, a dash of pepper, and 1/2 cup mozzarella cheese. Top with remaining bread. Lightly spread margarine on the outer sides of each sandwich.

Heat a skillet or griddle over medium heat. Grill the sandwiches until the cheese is melted and the bread is golden brown, about 3 minutes per side. Cut each sandwich in half to serve.

Apple, Cranberry, and Pear Crisp

Ingredients

2 Rome Beauty apples - peeled, cored, and cubed
2 Comice pears - peeled, cored, and cubed
1/2 cup dried cranberries
1 tablespoon all-purpose flour
2 tablespoons honey
1 1/2 tablespoons lemon juice
1/2 cup all-purpose flour
1/2 cup packed brown sugar
1/2 cup quick cooking oats
1/4 cup ground walnuts
1/2 cup butter

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease an 8 inch baking dish.

Mix the apples, pears, cranberries, 1 tablespoon flour, honey, and lemon juice in the prepared dish.

In a bowl, mix 1/2 cup flour, brown sugar, oats, walnuts, and butter to the consistency of coarse crumbs. Sprinkle loosely over the fruit mixture.

Bake 45 minutes in the preheated oven, or until brown and crisp on top.

Pear, Feta, and Lettuce Salad

Ingredients

1/2 head iceberg lettuce, torn into bite-sized pieces
1/2 cup crumbled feta cheese
1 Bosc pear, cored and cut into bite-sized pieces
1 Asian pear, cored and cut into bite-sized pieces
1/2 cup balsamic vinaigrette salad dressing

Directions

Place the lettuce into a salad bowl, sprinkle on the feta cheese in a layer, and top with a layer of Bosc and Asian pears. Serve with balsamic vinaigrette on the side.

Classic Pear Crisp

Ingredients

1 cup rolled oats
1/3 cup brown sugar
1/2 cup all-purpose flour
1 teaspoon finely chopped crystallized ginger
1 teaspoon ground cinnamon
1/4 cup butter
2 tablespoons white sugar
2 tablespoons all-purpose flour
2 teaspoons finely chopped crystallized ginger
8 cups peeled and sliced pears
1 pint vanilla ice cream

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 2 quart casserole dish or 9 inch square baking dish.

In a medium bowl, stir together the oats, brown sugar, 1/2 cup flour, 1 teaspoon crystallized ginger, and cinnamon. Stir in the butter until the mixture is crumbly with pea sized lumps. Set aside.

In a separate bowl, stir together the white sugar, 2 tablespoons flour and 2 teaspoons of crystallized ginger. Add the sliced pears, and toss to blend. Transfer to the prepared baking dish. Spread with the oat topping.

Bake for 30 to 35 minutes in the preheated oven, until pears are soft and topping is golden brown. Cool slightly before serving with vanilla ice cream.

Poached Orange Pears

Ingredients

1 1/2 cups orange juice
1/2 cup packed brown sugar
1 (3 inch) cinnamon stick
4 large pears, peeled, halved, and cored
1/2 cup fresh raspberries

Directions

In a large saucepan, bring the orange juice, brown sugar and cinnamon stick to a boil. Reduce heat; cook and stir over medium heat until sugar is dissolved. Add pears; cover and simmer for 15-20 minutes or until tender but firm.

Using a slotted spoon, place each pear half in a dessert dish. Garnish with raspberries. Drizzle with poaching liquid.

Poires Au Vin Rouge (Pears in Red Wine)

Ingredients

3 cups red wine
1 cup white sugar
2 cinnamon sticks
4 whole cloves
1 strip orange zest
1 teaspoon fennel seed (optional)
3 whole black peppercorns
(optional)
2 bay leaves (optional)
6 large firm pears

Directions

Combine the red wine, sugar, cinnamon, cloves, orange zest, fennel seed, peppercorns, and bay leaves in a large saucepan. Peel the pears, and remove the cores from the bottom, leaving the stems intact; set aside. Bring the wine to a boil over high heat, stirring until the sugar has dissolved. Add the pears, return to a simmer, then reduce the heat to medium-low, and continue simmering until tender, about 25 minutes.

Remove the pears from the wine syrup, cover, and refrigerate until cold. Strain the syrup through a mesh sieve, and discard the spices. Simmer the syrup over medium heat until thickened enough to coat the back of a spoon. Refrigerate the syrup until cold.

Once the syrup is cold, pour over the pears, cover, and chill at least 2 hours before serving.

Pork, Pear and Walnut Salad

Ingredients

1 tablespoon olive oil
1 pound pork tenderloin, cut into 1 inch cubes
1 tablespoon chopped fresh parsley
1 (10 ounce) bag fresh spinach leaves
1 Asian pear, cored and sliced
1/4 cup chopped walnuts
1/2 cup balsamic vinaigrette salad dressing, or to taste

Directions

Heat the oil in a large skillet over medium-high heat. Add the pork and parsley; cook and stir until pork is browned on the outside, and cooked through. Remove from the heat and set aside.

Make a bed of spinach on individual serving plates or on a large platter. Arrange slices of pear over the spinach. Top with the cooked pork and sprinkle with walnuts. Drizzle the balsamic vinaigrette over the whole salad.

Tropical Stuffed Pears

Ingredients

1 cup sour cream
1 (8 ounce) can crushed
pineapple, drained
1 cup miniature marshmallows
1 cup flaked coconut
1/2 cup chopped pecans
1 (29 ounce) can pear halves,
drained
Lettuce Leaves

Directions

In a bowl, combine the sour cream, pineapple, marshmallows, coconut and pecans. Place pears on lettuce if desired; spoon pineapple mixture into the center of each.

Poached Pears with Wine Vinaigrette

Ingredients

6 medium Bosc pears, peeled with stems intact
1 cup white wine
2 cups water
2 tablespoons sugar
1/2 vanilla bean, halved lengthwise
2 whole star anise pods
1 small cinnamon stick
1 lemon, zested
1 orange, zested
1/4 cup walnut oil
1/4 cup red wine vinegar
salt and freshly ground black pepper to taste

Directions

Trim flat the bottoms of pears, and stand them upright in the bottom of a large stock pot. Pour the wine and water into the pot, and turn the flame to high heat. Sprinkle with sugar, and add vanilla bean, star anise, cinnamon stick, and lemon and orange peels. Bring to a boil; reduce heat to medium low, and simmer 20 to 25 minutes. Remove pot from stove, and let cool completely. Reserve 1/4 cup poaching liquid. Transfer pears to a bowl, cover, and refrigerate.

Place 2 poached pears in a blender or food processor, and puree. Remove to a large bowl. Whisk in walnut oil, red wine vinegar, and reserved poaching liquid. Season with salt and pepper to taste. Cover, and refrigerate.

Place pears in individual bowls, and top with sauce.

Grilled Pork with Pear Salsa

Ingredients

1/4 cup lime juice
2 tablespoons olive or vegetable oil
2 garlic cloves, minced
1 1/2 teaspoons ground cumin
1 1/2 teaspoons dried oregano
1/2 teaspoon pepper
2 (1 pound) whole pork tenderloins, cut into 3/4 inch slices

PEAR SALSA:

4 cups chopped peeled pears
1/3 cup chopped red onion
2 tablespoons chopped fresh mint
2 tablespoons lime juice
1 tablespoon grated lime peel
1 jalapeno pepper, seeded and chopped*
1 teaspoon sugar
1/2 teaspoon pepper

Directions

In a large resealable plastic bag, combine the lime juice, oil, garlic, cumin, oregano and pepper; add pork. Seal bag and turn to coat; refrigerate overnight. Drain and discard marinade. Grill pork, uncovered, over indirect medium heat for 6-7 minutes on each side or until juices run clear. In a bowl, combine the salsa ingredients. Serve with the pork.

Cranberry-Pear Tossed Salad

Ingredients

1/3 cup apricot nectar
1/3 cup red wine vinegar
1/3 cup canola oil
2 teaspoons Dijon mustard
1/4 teaspoon salt
1/8 teaspoon pepper
2 tablespoons sugar
1/2 cup chopped walnuts
12 cups torn mixed salad greens
3 medium pears, sliced
1/2 cup dried cranberries
3/4 cup crumbled blue cheese

Directions

For dressing, in a bowl, whisk together the first six ingredients; set aside. In a heavy skillet, melt sugar over medium heat, stirring constantly. Add walnuts; stir to coat. Remove from the heat.

In a large salad bowl, combine greens, pears and cranberries. Drizzle with dressing. Add nuts and blue cheese; toss.

Flambeed Vanilla-Poached Pears with Apricot

Ingredients

1 1/2 cups water
3/4 cup white sugar
1/2 teaspoon vanilla extract
6 Bosc pears - peeled, halved and cored
1 cup apricot preserves
2 tablespoons cornstarch
2 tablespoons water
1/2 cup rum

Directions

Bring 1 1/2 cups water, sugar, and vanilla extract to a boil in a saucepan over high heat. Add 3 or 4 pear halves, reduce heat to medium, and simmer gently until the pears have just turned tender, about 5 minutes. Remove cooked pears to a warm chafing dish or metal serving dish, and continue to cook the remaining pears.

Increase heat to medium-high, and boil the syrup until it has reduced to 1 cup. Stir in apricot preserves and return to a boil. Dissolve the cornstarch in 2 tablespoons of water and stir into the simmering syrup. Cook and stir until thickened and clear, about 30 seconds.

To serve, pour the hot sauce over the pears, and sprinkle with the rum. Carefully ignite the rum tableside with the lights turned low. Let the alcohol burn out before serving.

Pear and Brie Quesadillas

Ingredients

2 (10 inch) flour tortillas
2 ounces Brie cheese, sliced
1/2 pear, cored and thinly sliced
1 pinch ground nutmeg
salt to taste

Directions

Place slices of Brie cheese over a tortilla. Layer the cheese with pear slices. Sprinkle with nutmeg and salt as desired. Top with the second tortilla.

Spray a skillet with cooking spray. Place the quesadilla in the skillet over medium heat, and cook until golden brown and Brie melts, about 3 minutes on each side. Cut into four or eight triangles, and serve immediately.

Pearl Baked Cream Onions

Ingredients

4 cups pearl onions
1/2 teaspoon salt
1/2 teaspoon pepper
1/3 cup butter, melted
2 1/2 cups crushed buttery round
crackers
1 1/3 cups heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place onions in a 2 quart casserole dish and season with salt and pepper. Pour melted butter over onions and sprinkle crushed crackers on top. Pour cream over crackers.

Bake in preheated oven for 50 minutes.

Pear Banana Berry Bake

Ingredients

1 (15 ounce) can pear halves,
drained
1 cup fresh cranberries
4 cups sliced banana
1/4 cup orange juice
1/4 cup white sugar
1/8 teaspoon salt
1/8 teaspoon ground cloves
1/2 cup brown sugar
1/2 cup all-purpose flour
1/4 cup rolled oats
1/8 teaspoon ground cloves
1/2 teaspoon grated orange zest
3 tablespoons butter, softened

Directions

Preheat oven to 375 degrees F (190 degrees C.)

In a 1 1/2 quart casserole dish, mix pears, cranberries, bananas, orange juice, sugar, salt and 1/8 teaspoon cloves. Mix lightly.

In a small bowl, mix brown sugar, flour, oats, remaining 1/8 teaspoon cloves and orange rind. Cut in butter until crumbly. Sprinkle over fruit.

Bake in the preheated oven for 15 to 20 minutes, or until top is golden brown. Serve at room temperature.

Baked Stuffed Pears

Ingredients

4 medium ripe pears
2 tablespoons lemon juice
1/3 cup coarsely chopped walnuts
1/4 cup golden raisins
2 tablespoons maple syrup
2 teaspoons brown sugar
1 teaspoon grated lemon peel
1/8 teaspoon ground cinnamon
1 tablespoon butter
2/3 cup apple juice

Directions

Core pears and peel 1 in. down from the top on each. Brush peeled portion with some of the lemon juice. Place in a greased 1-qt. baking dish.

In a bowl, combine the walnuts, raisins, syrup, brown sugar, lemon peel, cinnamon and remaining lemon juice. Spoon into pears. Dot with butter. Pour apple juice around pears. Bake, uncovered, at 350 degrees F for 30-40 minutes or until pears are tender, basting several times.

Pear Honey Cranberry Sauce

Ingredients

1/2 cup water
1/2 cup white sugar
2 pears - peeled, cored and diced
1 (12 ounce) package fresh or frozen cranberries
1 cup honey
1 tablespoon fresh lemon juice
1 teaspoon grated lemon zest

Directions

In a medium saucepan, stir together the water and sugar over medium-high heat. Bring to a boil. Stir in pears, and reduce heat to medium. Cook, stirring frequently for 3 minutes, then stir in cranberries and honey. Continue to cook until cranberries pop and the mixture thickens slightly, about 5 minutes.

Remove from heat and stir in the lemon juice and lemon zest. Cool to room temperature, then store covered in the refrigerator for up to one week.

Creamed Pearl Onions with Peanuts

Ingredients

1/4 cup butter, divided
2 tablespoons all-purpose flour
1 teaspoon salt
1 dash paprika
1 dash ground black pepper
2 cups milk
4 cups pearl onions
1/2 cup coarsely chopped dry
roasted peanuts
1/4 cup bread crumbs

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a saucepan over medium heat, melt 2 tablespoons butter, and stir in the flour, salt, paprika, and pepper until smooth. Gradually blend the milk into the saucepan until thickened. Place the onions and nuts in a medium casserole dish. Pour the sauce over the onions and nuts, and toss to coat.

In a separate saucepan, melt the remaining butter, and toss with the bread crumbs to coat. Sprinkle over the casserole.

Bake 20 minutes in the preheated oven, until bubbly and lightly browned.

Pear Bread Pudding

Ingredients

1/4 cup brown sugar
1/4 cup white sugar
1 1/4 cups all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon salt
1/2 cup butter, softened
1 tablespoon vanilla extract

8 eggs
1 cup white sugar
1 cup half-and-half cream
1 teaspoon vanilla extract
1/4 cup pear brandy
1/2 teaspoon salt

2 (1 pound) loaves sliced artisan bread, cut into 3/4 inch strips with crusts removed
4 pears - peeled, cored and sliced
2 cups heavy cream
1 pinch ground cinnamon

Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a medium bowl, stir together the brown sugar, 1/4 cup white sugar, flour, cinnamon and salt. Mix in the butter and 1 tablespoon of vanilla just until the mixture resembles coarse crumbs. Set aside.

In a separate bowl, whisk together the eggs, 1 cup white sugar, half-and-half, 1 teaspoon of vanilla, pear brandy and salt.

Line the bottom of a 9x13 inch baking dish with a layer of bread. Top with a layer of pear. Pour about 1/4 of the custard over the layers followed by about 1/3 of the heavy cream. Sprinkle with some of the crumb topping. Repeat layers until you are out of ingredients, ending with the crumb topping on top. Press down on the layers as needed to help them absorb the liquid. Cover the pan with parchment paper then seal with aluminum foil. Place another baking pan on top or two dinner plates to keep it from puffing while it bakes.

Place the pudding onto a larger pan or cookie sheet with sides. Pour boiling water into the bottom pan until it is half way full.

Bake for 10 minutes in the preheated oven, then reduce the oven temperature to 350 degrees F (175 degrees C) and continue baking for 25 minutes. Pudding is done when a knife inserted into the center comes out clean.

Cranberry Pears

Ingredients

3/4 cup water
1/2 cup sugar
1/2 teaspoon ground cinnamon
2 large ripe pears, peeled and quartered
1/2 cup fresh or frozen cranberries

Directions

In a saucepan, combine water, sugar and cinnamon. Add pears; bring to a boil over medium heat. Stir in cranberries. Reduce heat; cover and simmer for 10 minutes or until tender, stirring occasionally. Serve warm or chilled.

Pear Bundt Cake

Ingredients

1 (15 ounce) can pears in light
syrup
1 (18.25 ounce) package white
cake mix
2 egg white
1 egg
2 teaspoons confectioners' sugar

Directions

Drain pears, reserving the syrup; chop pears. Place pears and syrup in a mixing bowl; add dry cake mix, egg whites and egg. Beat on low speed for 30 seconds. beat on high for 4 minutes.

Coat a 10-in. fluted tube pan with nonstick cooking spray and dust with flour. Add batter. Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Dust with confectioners' sugar.

Alligator Pears and Apples

Ingredients

2 avocado - peeled, pitted and diced
1 large red apple - cored and diced
2 tablespoons honey
1/2 cup raisins, soaked in water and drained
1 tablespoon hulled sunflower seeds

Directions

In a medium bowl, combine the avocados, apple and raisins. Drizzle with honey, and sprinkle with sunflower seeds.

Caramel Pear Cake

Ingredients

3 medium-ripe pears, peeled and sliced
28 caramels*
1 1/2 cups water, divided
2 tablespoons butter or margarine
1 (18.25 ounce) package yellow cake mix
1/3 cup vegetable oil
3 eggs
Whipped cream

Directions

Arrange pear slices in rows in a greased 13-in. x 9-in. x 2-in. baking dish; set aside. In a saucepan, melt the caramels with a 1/2 cup water; stir in butter until smooth. Pour over pears. In a mixing bowl, combine the cake mix, oil, eggs and remaining water. Beat on medium speed for 2 minutes. Pour over the caramel layer.

Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center of cake comes out clean. Cool for 5 minutes before inverting onto a serving platter. SErve with whipped cream.

Pear Zucchini Bread

Ingredients

2 cups all-purpose flour
1 cup whole wheat flour
3/4 cup sugar
3/4 cup packed brown sugar
2 teaspoons pumpkin pie spice
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
3 eggs
3/4 cup vegetable oil
3 teaspoons vanilla extract
2 cups finely chopped peeled ripe pears
1 cup shredded zucchini
1/2 cup chopped pecans or walnuts

Directions

In a large bowl, combine the first eight ingredients. In another bowl, beat eggs, oil and vanilla. Add the pears and zucchini. Stir into dry ingredients just until moistened. Fold in nuts. Pour into two greased 9-in. x 5-in. x 3-in. loaf pans.

Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Ginger-Pear Coffee Cake

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 cup warm buttermilk (105 to 115 degrees F)
1/4 cup sugar
2 tablespoons butter or stick margarine, melted
1 teaspoon salt
3 cups all-purpose flour
FILLING:
1 1/2 cups diced peeled fresh pears
1/2 cup raisins
1/3 cup chopped walnuts
1 tablespoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon grated lemon peel
1/4 teaspoon ground cloves
1 tablespoon butter or stick margarine, softened
1/4 cup sugar
1 egg, lightly beaten
GLAZE:
1 cup confectioners' sugar
1/4 teaspoon vanilla extract
3 teaspoons milk

Directions

In a mixing bowl, dissolve yeast in warm water. Add buttermilk, sugar, butter, salt and 1-1/2 cups flour. Beat in just until moistened. Add egg; beat for 2 minutes. Stir in enough remaining flour to form a soft dough. Turn onto a lightly floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a bowl coated with nonstick cooking spray, turning once to coat top. Cover and let rise in a warm place until doubled, about 1 hour.

For filling, combine the first seven filling ingredients. Punch dough down. Turn onto a lightly floured surface. Roll into a 16-in. x 9-in. rectangle. Spread butter over dough. Sprinkle pear mixture to within 1/2 in. of edges. Sprinkle with sugar. Roll up jelly-roll style, starting with long side; pinch seams to seal. Place seam side down on a baking sheet coated with nonstick cooking spray. Pinch ends together to form a ring.

With scissors, cut from outside edge to two-thirds of the way toward center of ring at 1-in. intervals. Separate strips slightly; twist to allow filling to show. Cover and let rise in a warm place until doubled, about 50 minutes. Brush dough with egg. Bake at 375 degrees F for 20-25 minutes or until golden brown. Cool on a wire rack.

For glaze, combine confectioners' sugar, vanilla and enough milk to achieve drizzling consistency. Drizzle over ring.

Fresh Pear Bread

Ingredients

2 pears - peeled, cored and shredded
1 pear - peeled, cored and mashed
1 egg, lightly beaten
1 egg white, lightly beaten
2 tablespoons water
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 cup white sugar
1/4 cup instant vanilla pudding mix
1 1/2 teaspoons cinnamon
1/2 teaspoon baking soda
1/4 teaspoon salt
1/8 teaspoon baking powder

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 5x9 inch loaf pan.

In a bowl, mix the shredded pears, mashed pear, egg, egg white, water, and vanilla. In a separate bowl, mix the flour, sugar, pudding mix, cinnamon, baking soda, salt, and baking powder. Stir the pear mixture into the flour mixture just until moistened. Transfer to the prepared loaf pan.

Bake 1 hour in the preheated oven, or until a knife inserted in the center comes out clean.

Pear Sour Cream Pie

Ingredients

FOR THE PIE

1 (9 inch) pie crust pastry
1/2 cup white sugar
1 cup sour cream
1/4 cup all-purpose flour
1 egg, beaten
1 teaspoon vanilla extract
1/4 teaspoon salt
4 large pears - peeled, cored and sliced

FOR THE TOPPING

2/3 cup all-purpose flour
1/3 cup white sugar
5 tablespoons butter, melted
2/3 cup rolled oats

Directions

Preheat an oven to 350 degrees F (175 degrees C). Roll out the pastry and transfer it to a 9-inch pie plate. Trim any extra dough and crimp the edge.

Combine 1/2 cup sugar, sour cream, 1/4 cup flour, egg, vanilla, and salt in a bowl until blended. Fold in the pears. Pour the mixture into the pie plate and bake the pie for 15 minutes.

While the pie is baking, prepare the topping: mix the 2/3 cup flour, 1/3 cup sugar, melted butter, and rolled oats together in a bowl.

Remove the pie from the oven and sprinkle with the crumble topping. Return the pie to the oven and bake until the filling is set and the crust is brown, about 20 minutes more. Allow to cool and set before serving.

Creamy Pear Pie

Ingredients

4 cups sliced peeled pears
1/3 cup sugar
2 tablespoons all-purpose flour
1 cup sour cream
1/2 teaspoon vanilla extract
1/2 teaspoon lemon extract
1/2 teaspoon almond extract
1 (9 inch) unbaked pie crust
TOPPING:
1/4 cup all-purpose flour
2 tablespoons butter or margarine,
melted
2 tablespoons brown sugar

Directions

In a large bowl, toss pears with sugar and flour. Combine sour cream and extracts; add to pear mixture and mix well. Pour into pie shell. In a small bowl, mix toppings ingredients until crumbly. Sprinkle over pears. Bake at 400 degrees F for 10 minutes. Reduce heat to 350 degrees F; bake 45 minutes more or until the pears are tender.

Grandma's Pear Preserves

Ingredients

6 cups peeled, cored, and sliced pears
1 cup water
1 tablespoon lemon juice
1 (2 ounce) package powdered fruit pectin
8 cups white sugar
2 teaspoons ground allspice
2 teaspoons ground nutmeg
1/2 cup brown sugar

Directions

Sterilize jars and lids in boiling water for at least 10 minutes. Let simmer while making jam.

In a large saucepan, combine pears, water, and lemon juice. Cover, and simmer for 10 minutes. Stir in pectin, and bring to a full boil. Stir in the white sugar, and continue boiling and stirring uncovered for 1 minute, until sugar is dissolved. Remove from heat, and stir in brown sugar, allspice, and nutmeg.

Quickly fill jars to within 1/2 inch of the top. Wipe rims clean, and top with lids. Process jars in boiling water for 10 minutes to seal.

Poached Pears with Risotto

Ingredients

1 1/2 tablespoons butter
1/2 cup Arborio rice
2 1/2 cups hot milk
3 tablespoons chopped dark chocolate
2 tablespoons white sugar

3/4 cup water
2 tablespoons white sugar
1 cinnamon stick
2 pears, peeled, quartered and cored

Directions

Melt the butter in a saucepan over medium heat and stir in the rice. Cook the rice until it turns translucent, and begins to toast, about 3 minutes. Stir in 1/3 of the hot milk until it has been absorbed by the rice, about 5 minutes. Pour in half of the remaining milk, and stir until absorbed before stirring in the remaining milk. Stirring in the milk should take 15 to 25 minutes total, and the rice should be mostly soft with just a little firmness in the center. Add the chocolate and 2 tablespoons of sugar, and stir 5 minutes more.

Meanwhile, bring the water, 2 tablespoons of sugar, and cinnamon stick to a simmer in a saucepan over medium-high heat. Add the pears, return to a simmer, then reduce the heat to medium, and continue simmering uncovered until the pears are tender, about 10 minutes.

Spoon the risotto into serving bowls and place pears on top.

Spiced Pear Bread

Ingredients

3 (15 ounce) cans sliced pears,
drained and mashed
1 cup sugar
1/4 cup unsweetened applesauce
1/4 cup canola oil
3 eggs
3 1/4 cups all-purpose flour
3 teaspoons ground cinnamon
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon ground cloves
1/2 teaspoon salt

Directions

In a large mixing bowl, combine the first five ingredients. Combine the flour, cinnamon, baking soda, baking powder, cloves and salt; gradually add to pear mixture and mix well. Pour into four 5-3/4-in. x 3-in. x 2-in. loaf pans coated with nonstick cooking spray.

Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Tangy Pear and Blue Cheese Salad

Ingredients

1/3 cup ketchup
1/2 cup distilled white vinegar
3/4 cup white sugar
2 teaspoons salt
1 cup canola oil
2 heads romaine lettuce, chopped
4 ounces crumbled blue cheese
2 pears - peeled, cored and
chopped
1/2 cup toasted chopped walnuts
1/2 red onion, chopped

Directions

In a small bowl, mix ketchup, vinegar, sugar, and salt. Gradually pour in oil, stirring constantly, until well blended.

In a large serving bowl, toss together lettuce, blue cheese, pears, walnuts, and red onion. Pour dressing over salad, and toss well to coat.

Almond Pear Muffins

Ingredients

- 1 cup all-purpose flour
- 1 cup whole wheat flour
- 1/2 cup sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 2 eggs
- 1/2 cup plain yogurt
- 1/2 cup milk
- 1/2 cup vegetable oil
- 1 teaspoon almond extract
- 1 cup chopped peeled pear
- 1/2 cup chopped almonds

Directions

In a large bowl, combine the first nine ingredients. In another bowl, beat the eggs, yogurt, milk, oil and extract. Stir into dry ingredients just until moistened. Fold in pear and almonds. Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 12-15 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

I Love My Pear Salad

Ingredients

1 (15 ounce) can pear halves
1 (3 ounce) package lemon
flavored gelatin
1 (8 ounce) package cream
cheese
1/2 cup chopped pecans
2 cups frozen whipped topping,
thawed

Directions

Drain pears and reserve 1 cup syrup; if needed, add water to equal 1 cup.

In a saucepan over medium-high heat, combine syrup and gelatin. Bring to a boil and stir until gelatin is dissolved. Remove from heat and chill until partially set.

In a large bowl, blend the cheese and pears until smooth. Add gelatin mixture, pecans and whipped topping; blend until smooth. Pour into mold or leave in bowl. Chill for 3 hours or until firm.

Pear Cake with Sour Cream Topping

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup sugar
3 eggs, lightly beaten
1 teaspoon grated lemon peel
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1/2 cup milk
1 (29 ounce) can pear halves,
drained

TOPPING:

1 cup sour cream
2 tablespoons brown sugar
1 tablespoon grated lemon peel

Directions

In a mixing bowl, cream butter and sugar. Add eggs and lemon peel; mix well. Combine flour, baking powder and salt; add to creamed mixture alternately with milk. Beat well. Spread batter into a greased 13-in. x 9-in. x 2-in. baking pan. Slice pear halves and arrange in rows on top of batter. Mix topping ingredients until smooth; spread over pears. Bake at 350 degrees F for 30-35 minutes or until cake tests done.

Almond Chocolate Poached Pears

Ingredients

1 lemon
1 orange
1 (750 milliliter) bottle dry white wine
8 cups water
1/2 cup honey
1/2 teaspoon black peppercorns
1/2 teaspoon cloves
4 cardamom seeds
2 star anise
1 bay leaf
6 Bartlett pears, peeled
8 ounces premium dark chocolate
1/2 cup sliced California Almonds

Directions

Preheat oven to 400 degrees F. Juice the lemon and orange. Put juice, wine, water, honey, black peppercorns, cloves, cardamom, star anise and bay leaf in a wide saucepan. Gently place the peeled pears into the liquid.

Make a circle of parchment paper that is 1/2-inch larger than the pot, and cover surface completely with the parchment paper. Be sure the pears are fully submerged, but not touching the bottom of the pot. Bring the poaching liquid and pears to a boil and then reduce the heat to just below a simmer.

While the pears are poaching, roast almonds in oven until golden brown, approximately 10 minutes.

Cook the pears until fork-tender. Gently transfer pears into a glass or ceramic bowl. Pour enough poaching liquid over pears to just cover. Cover and refrigerate until cool, preferably overnight.

Strain remaining poaching liquid and return to saucepan. Cook over high heat until a syrupy consistency is achieved or the syrup coats the back of a spoon. Chill until the pears are served.

In a double boiler, melt chocolate until smooth. Dip each cooled pear into the melted chocolate and then roll in sliced almonds. Place on a parchment-lined baking sheet and refrigerate until chocolate is set, approximately 30 minutes. Lightly drizzle with reduced poaching liquid and serve at room temperature.

Pear Butter

Ingredients

4 pounds medium pears,
quartered and cored
2 cups sugar
1 teaspoon grated orange zest
1/4 teaspoon ground nutmeg
1/4 cup orange juice

Directions

Place pears into a large pot over medium heat, and add just enough water to cover the bottom of the pot and keep them from sticking, about 1/2 cup. Cook until the pears are soft, about 30 minutes. Press pears through a sieve or food mill, and measure out 2 quarts of the pulp.

Pour the pear pulp and sugar into a large saucepan and stir to dissolve sugar. Stir in the orange zest, nutmeg and orange juice. Cook over medium heat until the mixture is thick enough to mound in a spoon. When the mixture begins to thicken, stir frequently to prevent scorching on the bottom. This will take about 1 hour.

Ladle the pear butter into hot sterile jars, leaving 1/4 inch of headspace. Remove air bubbles by sliding a metal spatula around where the pear butter touches the glass. Wipe jar rims clean, and seal with lids and rings. Process for 10 minutes in a boiling water bath. The water should cover the jars by 1 inch. Check with your local extension for exact processing times for your area.

Pear Lime Gelatin

Ingredients

1 (29 ounce) can pear halves in juice
1 (3 ounce) package lime gelatin
1 (3 ounce) package cream cheese, cubed
1 cup whipped topping

Directions

Drain pears, reserving juice; set pears and aside. Measure the juice; add water if needed to equal 1-1/2 cups. Pour into a saucepan; bring to a boil. Add gelatin; stir until dissolved. Gradually add cream cheese, whisking until smooth. Cover and refrigerate until cool. Mash reserved pears; fold into gelatin mixture. Fold in whipped topping. Pour into a 6-cup serving bowl. Refrigerate until set.

Fresh Pear Pie

Ingredients

3/4 cup sugar
3 tablespoons quick-cooking
tapioca
2 tablespoons lemon juice
2 tablespoons butter, cubed
1 teaspoon grated lemon peel
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
6 large ripe pears, peeled and
sliced
1 (15 ounce) package refrigerated
pie crust
1 tablespoon milk

Directions

In a large bowl, combine the first eight ingredients. Add pears; toss to coat. Line a 9-in. pie plate with bottom pastry; add pear filling.

Roll remaining pastry into a 12-in. circle. With a fluted pastry wheel, pizza cutter or sharp knife, cut into eight 1/2-in. strips. Twist strips and position over filling parallel to each other, about 1/2-in. to 3/4 in. apart. Trim strips even with pastry edge. Seal and flute edges. Brush pastry strips with milk.

Cover pie loosely with foil to prevent overbrowning. Bake at 400 degrees F for 50-60 minutes or until crust is golden brown and filling is bubbly. Cool on a wire rack.

Spiced Pears and Pomegranate

Ingredients

3 pears - peeled, cored and cut into wedges
1 pomegranate, skin and light-colored membrane removed
1 tablespoon fresh lemon juice
2 tablespoons light brown sugar
1/4 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
2 tablespoons finely chopped almonds (optional)
4 sprigs fresh mint leaves for garnish (optional)

Directions

Place the sliced pears and pomegranate seeds into a bowl. Toss with lemon juice to coat. Combine the brown sugar, nutmeg, and cinnamon in a small cup or bowl, then mix into the fruit. Cover and refrigerate for at least 1 hour before serving to blend the flavors. Serve in individual dishes, and garnish with a sprinkling of chopped almonds and a sprig of mint.

Cheddar Pear Pie

Ingredients

FOR THE CRUMBLE

1/2 cup all-purpose flour
1/2 cup brown sugar
1/2 cup shredded Cheddar cheese
1/4 cup butter

FOR THE PIE

6 cups peeled and sliced pears
1 tablespoon fresh lemon juice
1/2 cup brown sugar
3 tablespoons cornstarch
3/4 teaspoon ground cinnamon
unbaked pie crust

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Combine the flour, 1/2 cup brown sugar, and Cheddar cheese. Cut in the butter until the mixture resembles coarse crumbs.

Toss the sliced pears with the lemon juice. Combine the 1/2 cup brown sugar, cornstarch, and cinnamon in a separate bowl. Add the sugar mixture to the pears and toss to coat.

Transfer the pears to the pie crust and top with the crumble mixture. Bake in the preheated oven until the top is golden brown, about 45 minutes.

Beet and Pear Puree

Ingredients

3 medium beets
5 ounces unsalted butter
1/2 cup minced Vidalia onions
1 1/2 Bosc pears - peeled, cored
and minced
2 teaspoons white sugar
3 tablespoons cranberry vinegar
1/4 teaspoon salt

Directions

Preheat oven to 400 degrees F (200 degrees C). Wash beets, and place in a roasting pan. Bake for 45 minutes to 1 hour, or until tender. Set aside to cool.

Melt butter in a large skillet over medium heat. Stir in onion, pears, sugar, and vinegar; cook, stirring frequently, for 20 minutes.

When the beets are cool enough to handle, peel and coarsely chop.

Puree onion mixture in a food processor with metal blade. Add salt and 1/2 of the beets; pulse 4 to 5 times. Add remaining beets, and pulse 2 to 3 times.

Spicy Pear Cookies

Ingredients

1/2 cup butter, softened
1 1/2 cups packed brown sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1 pear - peeled, cored and diced
1/2 cup raisins
1/2 cup chopped walnuts
1 1/2 cups confectioners' sugar
2 1/2 tablespoons lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C).

In large bowl, beat margarine and sugar until smooth. Beat in egg and vanilla. Combine flour, baking powder, cinnamon, and ginger; mix into batter. Stir in chopped pears, chopped nuts and raisins.

Drop about two inches apart by rounded tablespoonfuls onto baking sheets and bake 15 minutes or until edges are golden brown and center springs back when lightly touched. Remove to wire racks to cool.

Combine confectioners' sugar and lemon juice and mix until smooth. Spoon icing over cookies.

Grilled Blue Cheese Pears

Ingredients

1/4 cup hot pepper sauce (such as Frank's RedHot®)
1 teaspoon olive oil
4 pears, halved lengthwise and cored
1/4 cup crumbled blue cheese
1 tablespoon unsalted butter, room temperature

Directions

Preheat an outdoor grill for medium heat and lightly oil the grate.

Whisk the hot sauce and olive oil together in a separate bowl. Brush the flesh side of each pear half evenly with the mixture; place on preheated grill with the skin side on the grill. Stir the blue cheese and butter together in a small bowl; scoop even amounts of the cheese mixture into the cavity of each pear half.

Grill the pears on the preheated grill until soft, 10 to 15 minutes.

Minted Pears

Ingredients

1 cup sugar
1 cup water
2 drops green food coloring
1/8 teaspoon mint extract
3 medium ripe pears, peeled,
halved and cored
fresh mint sprigs

Directions

In a skillet, bring the sugar and water to a boil. Reduce heat; add food coloring and mint extract. Carefully place pears in syrup. Simmer, uncovered, for 5 minutes or until tender. Place pears in a deep bowl; pour syrup over pears. Make sure pears are completely covered in the syrup to prevent browning. Refrigerate for at least 1 hour or until serving. Garnish with fresh mint.

Pear Spread for Fruit Bread

Ingredients

2 pears - peeled, cored and shredded
1 tablespoon crystallized ginger
1 teaspoon vanilla extract
1 tablespoon white sugar

Directions

Place pears, crystallized ginger, vanilla extract and white sugar in a small microwave safe bowl. Cover and microwave on high 2 minutes. Uncover and continue to microwave in 1 minute intervals, stirring occasionally, until the mixture attains a thick, spreadable consistency.

Sour Cream Pear Cake

Ingredients

1 tablespoon butter
2 tablespoons cinnamon sugar
3 1/2 cups cake flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1/4 teaspoon salt
3/4 cup butter, softened
1 1/3 cups white sugar
4 eggs
2 teaspoons vanilla extract
1 1/4 cups sour cream
3 medium pears, cored and finely chopped
3/4 cup packed light brown sugar
1/4 teaspoon ground cinnamon
1 teaspoon ground ginger
1 cup chopped pecans
1/2 cup caramel ice cream topping

Directions

Preheat the oven to 350 degrees F (175 degrees C). Generously butter a 9 inch Bundt or tube pan. Sprinkle cinnamon sugar into the pan, and tilt to coat the buttered surface. Shake out the excess.

In a medium bowl, stir together the cake flour, baking powder, baking soda and salt. Set aside.

In a separate bowl, cream together 3/4 cup of butter and white sugar until light and fluffy. Beat in the eggs, one at a time, mixing well after each. Stir in the vanilla and sour cream, mixing just until blended. Gradually stir in the flour mixture until fully incorporated. Fold in the chopped pears using a rubber spatula.

In a small bowl, stir together the brown sugar, cinnamon, ginger and pecans. Spoon 1/3 of the batter into the prepared pan. Sprinkle with 1/3 of the pecan mixture. Repeat layers two more times, ending with the pecan mixture on top.

Bake for 50 to 60 minutes in the preheated oven, until the top of the cake springs back when lightly pressed, or a knife inserted into the crown comes out clean. Cool the cake in the pan for 15 minutes, then run a knife around the outside edge of the cake. Carefully invert onto a cooling rack. If the cake won't come out of the pan, tap it firmly with a knife on the bottom and sides of the pan. Set aside to cool completely.

When cool, transfer the cake to a serving plate using two spatulas. Drizzle with the caramel ice cream topping before serving.

Fig-Glazed Bosc Pears

Ingredients

4 Bosc pears - peeled, cored, and quartered
1 cup honey, divided
1 1/2 cups fig preserves
1/2 cup pomegranate molasses
1 pinch ground cinnamon
1/2 cup heavy cream
1/4 teaspoon almond extract

Directions

Preheat an oven to 375 degrees F (190 degrees C). Butter a baking sheet.

Arrange the pear quarters on the prepared baking sheet. Drizzle all but 1 tablespoon of the honey over the pears; set the reserved honey aside.

Stir the fig preserves, pomegranate molasses, and cinnamon together in a small saucepan over medium heat; bring to a boil, reduce heat to low, and keep at a simmer until ready to use.

Bake the pears in the preheated oven until golden brown, 15 to 20 minutes. Reduce oven heat to 325 degrees F (165 degrees C). Brush the fig glaze over the baked pears. Continue baking until firm on the outside, but tender inside, 25 to 35 minutes more. Allow to cool 5 minutes.

While the pears cool, whip the cream, almond extract, and reserved honey together with a hand mixer in a large glass or metal mixing bowl until thick. Dollop the whipped cream mixture over the pears to serve.

Pear and Blueberry Cake

Ingredients

1 1/2 tablespoons brown sugar
1 1/2 tablespoons white sugar
1 teaspoon cinnamon

1 1/4 cups all-purpose flour
1 teaspoon cinnamon
1 teaspoon baking powder
1/2 cup unsalted butter
1 1/4 cups white sugar
3 large eggs
1/3 cup milk
1 teaspoon almond extract
3 pears, peeled and diced
1/2 cup blueberries
1/2 cup almonds, chopped

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch springform pan. Combine 1 1/2 tablespoons brown sugar, 1 1/2 tablespoons white sugar, and 1 teaspoon cinnamon in a small bowl; reserve.

Whisk together flour, 1 teaspoon cinnamon, and baking powder in a large bowl. Use an electric mixer to beat the butter and 1 1/4 cups white sugar together in a separate large bowl. Beat until light and fluffy. Beat in eggs, one at a time. Mix in 1/3 of the flour mixture until just combined. Beat in 1/2 of the milk and another 1/3 of the flour mixture. Repeat with the remaining milk and flour. Stir in the almond extract.

Gently fold pears, blueberries, and chopped almonds into the batter. Pour into prepared pan. Sprinkle reserved sugar and cinnamon mixture over the cake batter.

Bake in preheated oven until a toothpick inserted in the center of the cake comes out clean, 40 to 50 minutes.

Pear Oven Omelet

Ingredients

2 tablespoons butter or margarine
1/4 teaspoon ground cinnamon
1/8 teaspoon ground ginger
3 tablespoons sugar, divided
3 medium pears, peeled and thinly sliced
2 tablespoons all-purpose flour
4 eggs, separated
1/2 teaspoon vanilla extract

Directions

In an ovenproof 10-in. skillet, melt butter over medium heat. Stir in cinnamon, ginger and 1 tablespoon of sugar. cook for 1 minute or until the sugar is dissolved. Reduce heat; add the pears. Cook for 5 minutes or until softened, stirring occasionally. remove from the heat; arrange the pears evenly in the skillet.

In a bowl, whisk the flour, 1 tablespoon sugar, egg yolks and vanilla until smooth. In a small mixing bowl, beat the egg whites with remaining sugar until stiff peaks form. Gently fold into the egg yolk mixture just until blended. Spread over the pears. Bake, uncovered, at 400 degrees F for 10 minutes or until puffed and golden brown.

Pear Preserves Cake

Ingredients

1 cup butter, softened
2 cups white sugar
5 egg yolks
1 cup buttermilk
1 teaspoon baking soda
2 1/2 cups all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1 teaspoon ground nutmeg
1 cup chopped pecans
1/2 cup all-purpose flour
1 cup pear preserves
5 egg whites

3 cups white sugar
1 1/2 cups milk
1 1/2 cups white sugar
3/4 cup butter, softened

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 (9 inch) pans. Sift together 2 1/2 cups flour, cinnamon, allspice and nutmeg; set aside. Toss pecans in 1/2 cup flour; set aside.

In a large bowl, cream together 1 cup butter and 2 cups sugar until light and fluffy. Beat in the yolks one at a time. Dissolve baking soda in buttermilk. Beat in the flour mixture alternately with the buttermilk. Fold in the pecan mixture and the pear preserves.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Pour batter into prepared pan.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Make Frosting: In a large saucepan, combine 3 cups sugar and milk. Cook over low heat, stirring frequently, until sugar is dissolved. Remove from heat and set aside. Place remaining 1 1/2 cup sugar in a cast iron skillet, cook over medium heat, stirring constantly, until sugar dissolves and becomes a golden syrup. Remove from heat and carefully stir in butter. Gradually pour syrup mixture into milk mixture in saucepan. Cook over medium heat, stirring constantly, until the mixture reaches soft ball stage (240 degrees F/ 115 degrees C). Remove from heat and beat at medium speed of electric mixture for about 5 minutes or until thick enough to spread. Spread immediately on cooled cake.

Pear Salad II

Ingredients

1 (16 ounce) can pear halves,
drained
1/4 cup mayonnaise
1/4 cup shredded Cheddar
cheese
6 maraschino cherries

Directions

Place the pear halves on a plate cut side up. Place a spoonful of mayonnaise into the pit of each one. Sprinkle Cheddar cheese over the top of the mayonnaise. Top each one with a whole cherry.

Pear Custard Pie

Ingredients

1 (9 inch) unbaked pastry shell
4 1/2 cups cubed peeled ripe pears
1 cup sugar
1/4 cup all-purpose flour
1/4 teaspoon ground nutmeg
2 eggs
1 cup whipping cream, divided
1/4 cup butter or margarine, melted
1 teaspoon grated lemon peel
1 teaspoon vanilla extract
1/4 teaspoon ground cinnamon

Directions

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees F for 8 minutes. Remove the foil; bake 3 minutes longer. Reduce heat to 350 degrees F.

Place pears in pastry shell. In a bowl, combine sugar, flour and nutmeg. Whisk in eggs, 1/4 cup cream, butter, lemon peel and vanilla. Pour over pears.

Cover edges loosely with foil. bake for 50 minutes or until filling is just set (mixture will jiggle). Cool on a wire rack for 1 hour. Cover and refrigerate until serving. In a bowl, whip the remaining cream with cinnamon. Serve with pie.

Roasted Pear Salad

Ingredients

2 firm ripe pears, halved and cored
4 teaspoons olive oil, divided
2 tablespoons cider vinegar
1 teaspoon water
1 teaspoon honey
1/4 teaspoon salt
1/8 teaspoon white pepper
1 (10 ounce) package mixed baby salad greens
1 cup watercress sprigs
1/4 cup chopped toasted hazelnuts
1/4 cup dried cranberries

Directions

In a bowl, toss pears with 1 teaspoon oil. Place in a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray. Bake at 400 degrees F for 10 minutes. Turn pears over; bake 5-7 minutes longer or until golden and tender.

When cool enough to handle, peel pears. Thinly slice two pear halves lengthwise and set aside. Place remaining pear halves in a food processor or blender. Add the vinegar, water, honey, salt and white pepper; cover and process until smooth. While processing, slowly add remaining oil.

In a large bowl, toss the salad greens, watercress, nuts and cranberries. Arrange pear slices on top; drizzle with dressing.

Pear Braised Pork Tenderloin

Ingredients

1 ripe pear, cored and coarsely chopped
1 clove garlic, pressed
3/4 cup extra-virgin olive oil
1/2 cup dry white wine
1/2 teaspoon minced rosemary
1 (1 1/2 pound) pork tenderloin, cut in half
1 teaspoon sea salt
1 teaspoon ground mixed peppercorns
5 pearl onions, peeled and chopped

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mash together soft pear, garlic, olive oil, white wine, and rosemary. Season pork with salt and pepper, and place into a 10x10 inch glass baking dish. Pour pear mixture over pork and sprinkle with chopped onion. Cover baking dish with aluminum foil.

Bake in the preheated oven for about 45 minutes, until the internal temperature of the pork reaches 160 degrees F (71 degrees C) when taken with a meat thermometer.

Peach Pear Salsa

Ingredients

1 tablespoon olive oil
1/2 red onion, diced
2 cloves garlic, minced
4 peaches - pitted and diced
1 pear - peeled, cored, and diced
1/4 cup honey
1 teaspoon curry powder
salt and pepper to taste

Directions

Heat the olive oil in a small skillet over medium-low heat; cook the onion and garlic in the hot oil until translucent, about 5 minutes. Stir the peaches, pear, and honey into the onion and garlic mixture; allow to cook together for 2 minutes. Season with the curry powder, salt, and pepper. Continue cooking at a simmer until hot, 5 to 6 minutes.

Brandied Pears

Ingredients

1/3 cup brown sugar
1/3 cup water
1 tablespoon fresh lemon juice
3 large pears, peeled, halved, and cored
1/3 cup walnuts, finely chopped
2 tablespoons brown sugar
1 1/2 tablespoons brandy
1 tablespoon plain yogurt
1 cup whipping cream
1 tablespoon white sugar
2 teaspoons brandy, sherry, or other liqueur

Directions

Preheat oven to 325 degrees F (165 degrees C).

Mix 1/3 cup brown sugar with water and lemon juice together in an ungreased baking dish until sugar is dissolved. Arrange pear halves, core side down, in the dish, and baste with the sauce. Cover with aluminum foil.

Bake pears in the preheated oven for 20 - 25 minutes, or until fork-tender but not mushy.

Meanwhile, mix nuts together with the remaining 2 tablespoons brown sugar, 1 1/2 tablespoons brandy, and the yogurt; set aside. In a separate bowl, whip cream until stiff peaks form. Sprinkle in white sugar and remaining 2 teaspoons of brandy, or liqueur of choice, and gently whip a few strokes more.

To serve, place one pear half in the center of each serving plate and fill core cavity with nut stuffing. Top with whipped cream. Serve warm.

Pears with Raspberry Sauce

Ingredients

1 (10 ounce) package frozen
sweetened raspberries, thawed
4 firm, ripe pears
2 cups white grape juice
1 cup sugar
2 tablespoons lemon juice
Whipped cream

Directions

Place raspberries in a blender or food processor; cover and process until pureed. Strain, reserving juice; set aside. Discard seeds. Core pears from bottom, leaving stems intact. peel pears; set aside.

In a large saucepan, bring the grape juice, sugar and lemon juice to a boil; add pears. Reduce heat; cover and simmer for 5-7 minutes or until tender; drain.

For each serving, spoon raspberry sauce on plate, then top with a pear. Garnish with whipped cream.

Roasted Pears with Caramel Sauce

Ingredients

4 tablespoons butter
1 cup packed dark brown sugar
4 pears, halved and cored
1/2 cup sour cream
1/4 cup coarsely chopped toasted
pistachios (or your favorite nuts)

Directions

Adjust oven rack to center position and heat oven to 400 degrees. Place butter in a baking pan large enough to hold the pears in a single layer: set in the heating oven until it melts.

Sprinkle sugar over melted butter, then place pears, cut side down, on top. Bake until tender, about 30 minutes.

Remove pan from oven, turn pears over and baste with pan sauce. Return to oven; bake until golden and glossy, about 10 minutes longer.

Let cool slightly. Transfer pears to dessert plates or bowls. Top each with dollop of sour cream, drizzle with caramel pan sauce, sprinkle with nuts and serve.

Pear Cake

Ingredients

4 eggs
1 1/2 cups packed brown sugar
3/4 cup butter, melted
2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1 1/2 cups whole wheat flour
1 cup rolled oats
1 tablespoon baking powder
1/2 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
1/4 teaspoon salt
1 1/2 cups coarsely grated
unpeeled pears

Directions

Stir together the flours, oats, baking powder, baking soda, cinnamon, and salt.

In a large bowl, beat the eggs. Gradually beat in the brown sugar until the mixture is thick. Beat in the melted butter or margarine and the vanilla. Beat flour mixture into the liquid mixture, and then stir in the grated pears. Turn the batter into a greased and floured tube pan.

Bake at 325 degrees F (165 degrees C) for 70 minutes, or until it tests done with a toothpick. Transfer cake to a rack to cool.

Pear Scones

Ingredients

1 3/4 cups all-purpose flour
1/3 cup packed brown sugar
2 teaspoons baking powder
1/2 teaspoon ground cinnamon
1 pinch salt
1/3 cup butter, chilled
1 egg
1/2 cup half-and-half cream
1 cup chopped pear

Directions

Preheat oven to 375 degrees F (190 degrees C).

Sift together the flour, brown sugar, baking powder, cinnamon, and salt in a large bowl; cut in the butter until the mixture has a crumbly texture. Whisk together the egg and half-and-half in a separate bowl; stir the egg mixture into the flour mixture until combined; stir in the pear. Drop large spoonfuls of the dough onto an ungreased baking sheet.

Bake in preheated oven until golden brown, about 15 minutes; rest briefly on a cooling rack before serving.

Crunchy Pears

Ingredients

8 large firm pears
1/2 cup orange juice
1/3 cup orange marmalade
1/3 cup reduced fat vanilla wafer crumbs
1/3 cup finely chopped almonds
1 ounce fat-free reduced-sugar vanilla or orange yogurt

Directions

Core pears from bottom, leaving stems intact. Peel pears, leaving a small amount of peel at stem end. Cut 1/4 in. from bottom to level if necessary. In a bowl, combine orange juice and marmalade; spoon over pears, letting excess drip into bowl. Set aside for sauce. Place wafer crumbs and almonds in a large shallow dish. Roll pears in crumb mixture to coat the bottom three-fourths of each pear.

Place in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Bake at 350 degrees F for 35-45 minutes or until tender. Meanwhile, for sauce, combine yogurt and reserved marmalade mixture; refrigerate until serving. Serve with warm pears.

Baked Pears

Ingredients

2 medium ripe pears, peeled and halved
4 teaspoons butter or margarine
1 teaspoon lemon juice
2 teaspoons sugar
1/4 teaspoon ground cinnamon
4 teaspoons orange marmalade

Directions

Place pear halves, cut side up, in a shallow 1-qt. baking dish. Place butter in the center of each; drizzle with lemon juice. Combine sugar and cinnamon; sprinkle over pears. Top with marmalade. Cover and bake at 350 degrees F for 15-20 minutes or until heated through.

Pear Cooler

Ingredients

1 (15 ounce) can sliced pears,
undrained
2 cups ice cubes
1 (1.3 ounce) envelope whipped
topping mix
1/4 teaspoon vanilla or almond
extract (optional)

Directions

In a blender or food processor, combine all ingredients. Cover and process until smooth. Pour into chilled glasses; serve immediately,

Pear and Blue Cheese Salad

Ingredients

1 (10 ounce) bag mixed field greens
1/2 cup sliced red onion (optional)
1 Bosc pear, cored and sliced
1/2 cup chopped candied pecans
1/2 cup crumbled blue cheese

1/4 cup maple syrup
1/3 cup apple cider vinegar
1/2 cup mayonnaise
2 tablespoons packed brown sugar
3/4 teaspoon salt
1/4 teaspoon freshly ground black pepper
1/4 cup walnut oil

Directions

Place the salad greens in a large bowl. Add the red onion, pear, pecans, and blue cheese, and toss to mix evenly.

To make the dressing, place the maple syrup, vinegar, mayonnaise, brown sugar, salt, and pepper in a blender, and blend thoroughly. With the motor running, slowly pour in the walnut oil. Blend until mixture becomes creamy, about 1 minute. Pour over salad mixture, and toss to coat greens evenly. Serve immediately.

Pearl Onion Mushroom Bake

Ingredients

24 pearl onions
1 cup water
3 teaspoons salt
3 cups sliced fresh mushrooms
10 tablespoons butter or
margarine, divided
2 teaspoons lemon juice
1/4 cup all-purpose flour
2 cups milk
1 cup shredded Cheddar cheese
1/2 cup soft bread crumbs

Directions

In a small saucepan, combine the onions, water and salt. Cover and cook for 20 minutes or until crisp-tender; drain. Transfer to two greased 1-qt. baking pans; set aside. In a skillet, saute mushrooms in 4 tablespoons butter and lemon juice. In a small saucepan, melt 4 tablespoons butter; stir in flour until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir into mushroom mixture. Pour over onions. Melt the remaining butter. Add cheese and bread crumbs; toss to coat. Sprinkle over each casserole. Cover and freeze one casserole for up to 3 months. Cover and bake the second casserole at 375 degrees F for 15 minutes. Uncover; bake 10 minutes longer or until golden brown. To use frozen casserole: Thaw in the refrigerator for 8 hours. Bake as directed.

Fresh Pear Cake

Ingredients

4 cups peeled, cored and chopped pears
2 cups white sugar
3 cups sifted all-purpose flour
1 teaspoon salt
1 1/2 teaspoons baking soda
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
4 egg whites
2/3 cup canola oil
1 cup chopped pecans

Directions

Combine the pears and the sugar and let stand for one hour.

Preheat oven to 325 degrees F (165 degrees C). Spray a 10 inch bundt pan with non-stick cooking spray.

Slightly beat the egg whites and combine them with the oil, chopped pecans and pear mixture.

Stir the flour, salt, baking soda, nutmeg, cinnamon and cloves. Stir in the pear mixture. Pour batter into the prepared bundt pan.

Bake at 325 degrees F (165 degrees C) for 1 hour and 10 minutes. Remove from oven and let cool on a wire rack for 10 minutes before removing from pan.

Roasted Pears over Radicchio with Ricotta Salata

Ingredients

Sherry Vinaigrette:

1/4 cup sherry vinegar

1/2 teaspoon whole grain Dijon mustard

Sea salt to taste

Fresh cracked pepper to taste

1/2 packet Stevia Extract In The Raw®

1/4 cup extra virgin olive oil

Roasted Pears And Ricotta Salata:

4 medium Bosc pears or any winter or summer pears, peeled and cut into 8 wedges

1 (3 ounce) chunk ricotta salata (you may substitute pecorino romano or parmigiano if needed)

1 1/2 tablespoons extra virgin olive oil

Pinch sea salt

Pinch fresh cracked pepper

12 inch preheated sheet pan or large saute pan

Small head radicchio

Directions

Sherry Vinaigrette: Combine vinegar, mustard, sea salt, pepper with Stevia Extract In The Raw. Whisk vigorously to dissolve. Add extra virgin olive oil and whisk in until incorporated. Set aside.

Roasted Pears And Ricotta Salata: Preheat oven to 450 degrees F and place rack in middle position in oven.

Toss the cut pears in the olive oil, sea salt and pepper.

Carefully remove preheated sheet pan or saute pan from oven and spread pears out. Quickly put pears back into oven to roast approximately 5 minutes. They should be soft, but maintain firmness. Remove from oven and set aside on rack to cool.

Shave ricotta salata or any hard cheese to substitute like pecorino romano or parmigiano reggiano.

Place pears and cheese on radicchio and serve.

Pear Cranberry Crumble

Ingredients

1/2 cup unsweetened apple juice
1/3 cup dried cranberries
1/2 teaspoon vanilla extract
4 firm, ripe pears, each peeled,
cored and cut into 12 slices
3 tablespoons sugar
1/3 cup quick-cooking oats
1/4 cup packed brown sugar
3 tablespoons all-purpose flour
3 tablespoons whole wheat flour
1 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
2 tablespoons cold butter

Directions

In a small bowl, combine the apple juice, cranberries and vanilla; let stand for 15 minutes. Arrange pear slices in an 11-in. x 7-in. x 2-in. baking dish coated with nonstick cooking spray. Sprinkle with sugar. Pour apple juice mixture over pears.

In a bowl, combine the oats brown sugar, all-purpose flour, whole wheat flour, cinnamon and nutmeg. Cut in butter until crumbly. Sprinkle over pears. Bake, uncovered at 350 degrees F for 40-45 minutes or until pears are tender and topping is golden brown. Serve warm.

Steamed Pandan Tapioca Pearl Cakes

Ingredients

1 (8 ounce) package grated coconut
1/2 teaspoon salt
5 pandan leaves, chopped
3/4 cup water
3 cups water
1 (6.5 ounce) package small tapioca pearls
1 1/2 cups white sugar
3 tablespoons tapioca flour

Directions

Toss the coconut and salt together in a small bowl; set aside.

Blend the pandan leaves with 3/4 cup water in a blender or food processor until smooth; strain through a piece of cheesecloth. You should get about 1/2 cup pandan juice.

Bring 3 cups water and the tapioca pearls to a boil in a sauce pan; cook at a boil until the pearls are translucent and soft, about 10 minutes. Stir the sugar and tapioca flour into the mixture until the sugar is completely dissolved; add the pandan juice and stir until you have a thick batter. Remove from heat and pour into foil cups.

Bring a couple inches of water to boil in a large pot. Place a few of the cups at a time in a steamer insert and place over the boiling water. Steam until the cakes are cooked through, 10 to 15 minutes. Top the cakes with the coconut to serve.

Poached Pears

Ingredients

1/2 (750 milliliter) bottle
champagne
1 cup orange juice
1 cup white sugar
4 slices orange
4 whole cloves
1 teaspoon vanilla extract
4 pears, peeled with stems intact
2/3 cup semisweet chocolate
chips

Directions

In a saucepan over medium heat, combine champagne, orange juice and sugar. Add orange slices, cloves and vanilla. Bring to a boil, and stir until sugar is dissolved. Place pears in saucepan, and reduce heat. Cover, and simmer 15 minutes. Remove cover, and simmer an additional 30 minutes. Remove pears from the liquid, and let cool.

Heat chocolate in a bowl over hot water, stirring until melted. Pour chocolate over the pears, and serve.

Asian Pear and Strawberry Smoothie

Ingredients

1/2 cup ice
1 Asian pear, cored and cubed
2 large strawberries, hulled
2/3 cup vanilla fat-free yogurt
1/4 cup fat-free milk
2 teaspoons white sugar

Directions

Place the ice, Asian pear, strawberries, yogurt, milk, and sugar into a blender; blend until smooth.

Almond-Stuffed Pears

Ingredients

6 medium pears, peeled, halved, and cored

1 1/2 cups water

1/3 cup white grape juice

1/2 cup finely chopped toasted almonds

2 tablespoons brown sugar

1/8 teaspoon almond extract

Directions

Place pears, cut side down, in an ungreased 13-in. x 9-in. x 2-in baking dish. Combine water and grape juice; pour over pears. Cover and bake at 350 degrees F for 35-45 minutes or until tender. Turn the pears over. Combine almonds, sugar and extract; mix well. Spoon into pear cavities. Bake, uncovered, for 5 minutes. Serve warm.

Pear Coffee Cake

Ingredients

- 2 cups sugar
- 1 1/2 cups vegetable oil
- 3 eggs
- 3 cups all-purpose flour
- 1 teaspoon ground cinnamon
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoons vanilla extract
- 2 cups flaked coconut
- 1 cup chopped dates
- 3 cups chopped peeled pears
- 1 cup pecans, chopped

Directions

In a mixing bowl, cream together sugar and oil. Add eggs, one at a time, beating well after each addition. Sift together flour, cinnamon, salt and baking soda; add to creamed mixture. Add vanilla. By hand, stir in coconut, dates, pears and pecans (batter will be thick). Spoon into a greased and floured fluted tube pan. Bake at 325 degrees F for 1-1/2 to 2 hours or until cake tests done. Cool on rack until cake comes away from sides of pan; remove from pan to a wire rack to cool completely.

Beef Brisket with Mushrooms and Pearl Onions

Ingredients

4 pounds beef brisket
1 (1 ounce) envelope dry onion soup mix
1 (10.25 ounce) jar Smucker's® Concord Grape Low Sugar Jelly
1 (12 ounce) jar Crosse & Blackwell® Seafood Cocktail Sauce
2 tablespoons butter
1 (6 ounce) package fresh sliced portobello mushrooms
1 (16 ounce) package frozen, white pearl onions, defrosted
2 tablespoons fresh tarragon, chopped

Directions

Preheat oven to 350 degrees F. Place sheet of heavy-duty aluminum foil in a shallow roasting pan with foil extending 6 inches beyond pan on either side. Spray with no-stick cooking spray. Place the brisket fat-side down in middle of the foil.

Combine dry onion soup mix with jelly and cocktail sauce in a medium bowl. Pour half of mixture over the brisket; turn brisket fat-side up covering with remaining onion mixture. Bring both sides of foil to the middle and fold foil down on itself several times. Repeat with the two remaining sides. Bake for 3 hours or until fork-tender. Remove from oven. (Brisket can be cooled and held in the refrigerator overnight at this stage.)

In a 10 inch skillet over medium heat, melt 2 tablespoons of butter; saute onions and mushrooms for 5-8 minutes or until light golden brown.

Remove brisket from pan; pour off juices skimming the fat off the top. Remove layer of fat from brisket. Slice meat across the grain into 1/4 inch thick slices. Return meat to roaster. Top the meat with the mushroom mixture, meat juices, and tarragon. Cover with foil. Return to oven to heat through before serving.

Ruby Pears

Ingredients

1 (29 ounce) can pear halves,
drained
1 (16 ounce) can whole berry
cranberry sauce
1/4 cup sugar
2 tablespoons lemon juice
1/4 teaspoon ground cinnamon

Directions

Place pears cut side up in a greased 8-in. square baking dish. In a saucepan, combine the cranberry sauce, sugar, lemon juice and cinnamon. Cook and stir until sugar is dissolved and mixture is heated through.

Spoon sauce over pears. Bake, uncovered, at 350 degrees F for 25 -30 minutes or until heated through.

Curried Butternut Squash and Pear Soup

Ingredients

1 (2 pound) butternut squash
3 tablespoons unsalted butter
1 onion, diced
2 cloves garlic, minced
2 teaspoons minced fresh ginger root
1 tablespoon curry powder
1 teaspoon salt
4 cups reduced sodium chicken broth
2 firm ripe Bartlett pears, peeled, cored, and cut into 1 inch dice
1/2 cup half and half

Directions

Preheat an oven to 375 degrees F (190 degrees C). Line a rimmed baking sheet with parchment paper.

Cut squash in half lengthwise; discard seeds and membrane. Place squash halves, cut sides down, on the prepared baking sheet. Roast in preheated oven until very soft, about 45 minutes. Scoop the pulp from the peel, and reserve.

Melt butter in a large soup pot over medium heat. Stir in the onion, garlic, ginger, curry powder, and salt. Cook and stir until the onion is soft, about 10 minutes. Pour the chicken broth into the pot, and bring to a boil. Stir in the pears and the reserved squash, and simmer until the pears are very soft, about 30 minutes.

Pour the soup into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender. Puree in batches until smooth. Return the soup to the pot, stir in the half and half, and reheat.