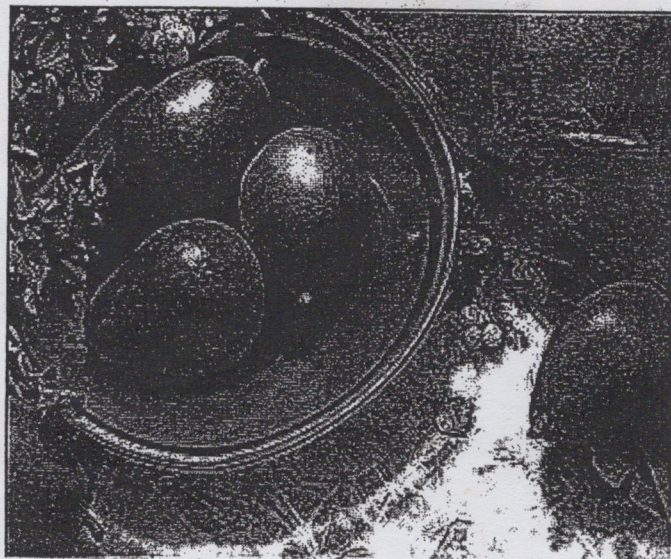
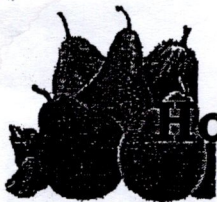


WELCOME TO PEAR-A-DICE

PEAR RECIPES



ML 17000 Merchandise



Hood River Valley Pears



Hood River Valley

Hood River Valley (Mid-Columbia) is one of the leading d'Anjou pear growing districts in the world. They produce over 30% of all winter pears (d'Anjou, Bosc, Comice) grown in the United States and over 11% of all Bartlett pears.

In 1876 the first commercial orchard was planted in Hood River County by E.L. Smith. This first orchard consisted of 30 acres of apples and peaches. In time, apples became the dominate crop. However, in 1919 the Hood River Valley had a disastrous freeze that killed many apple trees. With that, growers began planting pear trees to replace the apples. Today, pears are two-thirds of the areas crop production.

Pear production in the Hood River Valley has grown to a \$39,000,000 industry. The average yearly winter pear production of Hood River County is 97,800 tons plus an average of 49,040 tons of Bartletts are produced.

About Pears

Pears contain many valuable food elements – aid digestion, supply protein, and even help in a proper functioning of the nervous system – great for weight-watchers, too, with only 75 calories per average-sized pear.

Ripening – buy firm pears with confidence. They'll ripen easily and perfectly at home. Put pears in a fruit bowl or basket and keep them at room temperature for a few days. When they yeild to gentle pressure...regardless of color...they are ripe, juicy and ready to eat.



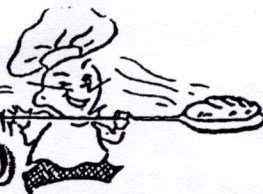


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Breads



Pear Bread

½ c. vegetable oil
2 eggs, beaten
2c. all-purpose flour
½ t. salt
¼ t. allspice
1/8 t. ground cloves
3T. milk
½ c. walnuts, chopped

1c. granulated sugar
2 ripe pears, peeled and mashed
1t. baking powder
½ t. cinnamon
¼ t. nutmeg, freshly grated
1/8 t. ginger
½ t. vanilla
Preheat oven to 350°F

In large food processor, mix oil, sugar, eggs, mashed pears – pulsing well after each addition. In separate bowl sift flour, baking powder, salt, and all the spices. Add to sugar mixture and blend well. Add milk, vanilla, and nuts, and mix thoroughly. Turn into a Bundt pan or 8 x 4½in. loaf pan. Bake at 350°F for 30min. or until toothpick inserted into center comes out clean. Cool and slice.



Quick Pear Bread

2 c. buttermilk biscuit mix
½ t. baking soda
½ t. salt
½ c. sour cream or plain yogurt

½ c. sugar
2 fresh pears – peeled and puréed
2 beaten eggs
½ c. chopped walnuts

Mix well the biscuit mix, sugar, baking soda, and salt. Add the puréed pears. Combine beaten eggs and sour cream. Add to pear mixture. Mix well. Stir in walnuts. Bake in greased 9 x 5in. loaf pan for 50min, or until done.



Bartlett Pear Nut Bread

2 – 3 fresh Bartlett pears
1 c. oil
½ t. lemon peel – grated
3 c. flour
1t. baking soda
1½ t. cinnamon

3 eggs
1c. sugar
1t. vanilla
1t. salt
¼ t. baking powder
2/3 c. chopped nuts

Coarsely grate pears to make 2 cups. Beat eggs until light and fluffy. Add oil, sugar, lemon peel, vanilla, and grated pear mixture, mixing until blended. Stir in nuts. Pour batter into 3 greased 7½ x 3½ x 2in. loaf pans. Bake at 325° for 50 – 60 min. or until bread tests done.

Pear Bread

1½ c. fresh pears – diced
¾ c. sour cream
2 eggs
2t. baking powder
½ t. salt
1t. grated lemon peel

1c. brown sugar
¼ c. melted butter
2½ c. flour
½ t. baking soda
½ t. Cardamom
1c. chopped nuts

Core and dice unpeeled pears. Combine brown sugar, sour cream, butter, and eggs, stir until well blended. Sift flour, baking powder, baking soda, salt, and cardamom together, stir into sour cream mix, blend until moistened. Add pears, lemon rind, and nuts. Turn into greased loaf pans and let stand 20min. Bake at 350° for 1 – 1¼ hours. Remove from pans and cool. May be frozen.



Pear and Almond Tart

1½ - 2lbs. firm, ripe, unblemished pears
2c. cold water and 1T. lemon juice in a mixing bowl (acidulated water)
2c. red Bordeaux wine
2T. lemon juice
¾ c. granulated sugar
1 stick or ½ t. cinnamon
¼ red currant jelly in a small saucepan
10in. fully cooked sugar crust shell
2½ c. chilled *frangipani* (almond custard) with 2T. kirsch
optional: ¼ c. slivered almonds

1. Peel and halve the pears. Neatly stem and core them with a grapefruit knife. Drop each half, as it is prepared, into the acidulated water to keep it from discoloring.
 2. Bring the wine, lemon juice, sugar, and cinnamon to a boil in the saucepan. Drain the pears, and drop into the boiling syrup; bring liquid to just below a simmer for 8 – 10min. or until pears are tender when pierced with a knife. Do not overcook; they must hold their shape. Remove saucepan from heat and let pears cool in the syrup for 20min. Drain the pears on a rack.
 3. Rapidly boil down the syrup to the thread stage (23°). Measure out ¼ c. of syrup and simmer with the red currant jelly, until jelly has dissolved and the syrup coats the spoon with a light glaze.
 4. Paint the inside of the shell with a thin layer of the pear and jelly glaze.
 5. Spread the *frangipani* in the pastry shell. Cut the pears into crosswise or lengthwise slices and arrange the over the custard.
- Decorate with the optional almonds. Spoon a light coating of the glaze over the top of the tart.



Sweet Pear Loaf

2-3 c. fresh pears
½ c. salad oil
1c. sugar
2 eggs
¼ c. sour cream
1 t. vanilla

2c. sifted flour
½ t. salt
1t. soda
¼ t. cinnamon
¼ t. nutmeg
½ c. chopped walnuts

Pare, halve, and core pears; chop to get 1 c. fruit. Beat oil and sugar together until well blended in large bowl with electric mixer. Beat in eggs one at a time; add sour cream and vanilla. Sift flour, salt, soda, cinnamon, and nutmeg together. Add to sugar mixture; continue to beat until well blended. Add walnuts and pears; mix well with large spoon. Spoon into well greased 9"x5" loaf pan. Bake at 350° for 1 hour or until toothpick inserted in center comes out clean. Let cool in pan for 10-15 min.; turn out to finish cooling on rack. Slice thin, spread with softened butter or cream cheese.



Ginger-Pear Pancake

½ small Bosc or Bartlett pear
(about 2½oz.) cored and thinly sliced
1 t. lemon juice
1/3 c. plus 2t. buttermilk baking mix
1 t. granulated sugar, divided
¼ t. ground ginger
2 T. low-fat milk (1% milk fat)

1 t. vanilla extract
½ t. firmly packed light brown sugar
¼ t. ground cinnamon
2 T. reduced-calorie pancake syrup
(60 calories per fluid ounce)
1 egg

Preheat oven to 450°

In small bowl combine pear slices and lemon juice; toss to coat and set aside.

In medium mixing bowl combine baking mix, ½ t. granulated sugar, and the ginger; set aside. In small mixing bowl beat together egg, milk, and vanilla; stir into baking mix mixture, stirring until batter is smooth and thoroughly combined.

Spray 8in. nonstick pie pan with nonstick cooking spray; pour batter evenly into pan. Decoratively arrange pear slices over batter. In cup or small bowl combine remaining ½ t. granulated sugar, the brown sugar and cinnamon; sprinkle over pear slices and batter. Bake until pancake is puffed and golden brown, 10-15 min.

To serve, cut pancake in half and top each portion with 1T. syrup.



Pear Scones

1½ c. sifted all-purpose flour
½ c. whole wheat flour
2 T. sugar
½ t. salt
2 T. sugar (optional)

2 fresh Bartlett pears, sliced
½ c. buttermilk
¾ t. cream of tartar
1 t. baking soda

Mix dry ingredients together. Purée pears in blender. Stir into dry mixture with enough buttermilk to make moderately stiff dough. Turn out onto greased baking sheet or pie pan and pat into 7in. circle, 1in. thick. With long sharp knife, cut into 6 wedges. Sprinkle lightly with sugar, if desired. Bake in 425° oven 20 min, until lightly browned. Serve hot with butter and jam or jelly. Makes 6 scones. Preparation time: 30 minutes



Pear Almond Stollen

4 oz. almond paste
2 T. sugar
1 T. cornstarch
2 pears – pared, cored, and finely chopped

1 recipe favorite or prepared sweet roll dough
2 T. butter or margarine, melted, divided
*Almond icing
¼ c. sliced almonds

Blend almond paste and sugar to resemble cornmeal. Stir in cornstarch and pears. Roll dough out to 12 x 10 x ½ in. rectangle. Brush with butter; spread pear filling evenly over dough. Roll opposite ends of short sides to meet in middle.

Place on greased baking sheet; let stand ½ hour. Bake in preheated 375° oven, 20-25min. or until golden. Cool. Drizzle with Almond icing; sprinkle with almonds. Makes 6-8 servings.

*Almond Icing

1T. softened butter or margarine
1c. powdered sugar

4t. milk
¼ t. almond extract (optional)

Combine and stir together until well blended and of drizzling consistency. Makes ½ cup.



Good Morning Pear Muffins

2 c. flour
½ c. white sugar
½ c. brown sugar
2 t. cinnamon
¼ t. salt
2t. baking soda
3 eggs

1 t. vanilla
1 t. lemon juice
3 c. dices pears (canned or fresh)
½ c. raisins
½ c. coconut
sesame seeds
¼ c. salad oil

In large bowl, combine first 6 ingredients. Beat together eggs, oil, vanilla and lemon juice. Add it to dry ingredients and stir until just combined. Add fruit mixture. Spoon into well-greased muffin cups, filling to the top. Sprinkle sesame seeds on top of batter. Bake at 350° for 20 min.



Butterscotch Pear Bars

1 16oz. can pears (or use fresh)
2 T. cornstarch
1 6oz. package butterscotch chips
¾ c. butter or margarine
1 c. brown sugar

1¼ c. sifted flour
½ t. baking soda
½ t. salt
1½ c. quick cooking rolled oats

Drain pears, dice and drain again. Combine with cornstarch and butterscotch chips and cook until chips are melted and mixture thickens slightly. Set aside to cool. Cream butter and brown sugar until fluffy. Sift flour, baking soda, and salt together and stir into creamed mixture. Add rolled oats and mix thoroughly. Divide dough in half and pat one part firmly into buttered 9in. square pan. Spread filling evenly over dough. Sprinkle with remaining oat mixture. Pat lightly. Bake at 400° for 25 minutes.

The amount of pears and butterscotch chips are flexible. I use nearly a quart of pears and 2/3 c. chips.

These pear bars improve in flavor after a day or two of storage.

Apple-Pear Cookies

Boiling water	1t. vanilla extract
¾ c. finely chopped dried apples and pears	3 c. flour
1 c. margarine	½ t. salt
1 c. sugar	½ t. baking soda
2 eggs	½ c. finely chopped nuts

Pour boiling water over dried fruit to cover. Let stand to soften 5-15 minutes; drain. In a medium bowl, cream butter or margarine with sugar. Add eggs and vanilla. Beat well. In another medium bowl, mix flour, salt, baking soda, reconstituted fruit, and nuts. Add to creamed mixture and mix well. Shape into two 2" x 1¼" rolls. Wrap well in wax paper. Refrigerate 4 hours overnight.

Preheat oven to 400°F. Grease baking sheets. Cut rolls in ¼ slices. Place slices on prepared baking sheets. Bake 7-8 minutes until edges are golden. Remove from baking sheets; place on a cooling rack. Makes about 96 cookies.



Pear-Lemon Squares

1c. plus 2T. flour	3T. lemon juice
¼ c. powdered sugar	1t. baking powder
2t. grated lemon peel	¼ t. salt
¼ c. margarine	1c. finely chopped dried pears
2 eggs	powdered sugar for topping
¾ c. sugar	

Grease and flour a 9in. square baking pan; set aside. In medium bowl, combine 1c. flour, ¼ c. powdered sugar, 1t. lemon peel and butter or margarine. With pastry blender, cut mixture until it resembles coarse cornmeal. Press mixture into bottom of prepared pan. Bake in preheated oven at 350° for 15min. Remove from oven. In medium bowl, combine eggs and granulated sugar, beating until fluffy. Stir in lemon juice and remaining lemon peel. Add remaining 2T. flour, baking powder and salt. Mix well. Stir in dried pears. Pour mixture over partially baked layer and spread evenly to sides of pan. Bake 20 min. until top is bubbly and very lightly browned. Cool before cutting into squares. Lightly sprinkle with powdered sugar before serving. Makes 36 1½in. squares.

Variations: Other dried fruits such as apricots, apples, cherries, etc. can be used in place of pears or a combination of fruits can be used.



Pear Oatmeal Cookies

½ c. butter
1 c. brown sugar, packed
1 egg
2c. rolled oats
1½ c. flour

2 medium fresh pears, coarsely chopped (1½ cups)
1¼ t. cinnamon
1 t. vanilla extract
½ t. each baking soda and salt
granulated sugar

Cream butter with brown sugar until smooth. Beat in remaining ingredients except granulated sugar until combined. Drop by rounded teaspoons onto lightly greased baking sheet. Sprinkle generously with granulated sugar. Bake in 350° oven for 15min. or until lightly browned. Makes 4½ dozen cookies.



Thai Salad with USA Pears

2 Bosc Pears, sliced and peeled
lemon juice
12 med. sized cooked shrimp, shelled and deveined
1 med. cucumber, seeded and julienne cut

1 T. chopped parsley or cilantro
2 cups various greens
¾ cup Hot Peanut Dressing
1 med. carrot, peeled & julienne cut

Dip pear sliced in diluted lemon juice to prevent browning. Toss together shrimp, cucumber, carrot and cilantro or parsley. On individual salad plates, mound shrimp mixture on bed of greens. Arrange pear slices at edge of plates. Serve with Hot Peanut Dressing. Serves 4 to 6.

Hot Thai Dressing

Combine ½ cup peanut butter, 2-tbsp. soy sauce, 1 tbsp. *each* sesame oil, vinegar and honey, 1 clove of minced garlic, ¼ tsp. bottle hot pepper sauce and ¼ tsp. cayenne pepper. (Cayenne may be omitted, to taste) Mix well. Makes about ¾ cup

Makes 6 serving



Pear Shrimp Salad

3 fresh winter pears
Salad greens
1 lb. Cooked tiny shrimp or chicken
1 c. chopped celery
1/3 c. chopped green pepper

1/4 c. chopped green onion
1/3 c. mayonnaise
1/2 t. curry powder
1/4 t. salt

Core pears; cut into wedges. Arrange on lettuce lined salad plates. Combine shrimp or chicken, celery, green pepper, and green onion. Blend mayonnaise, curry powder and salt. Toss with shrimp/chicken mixture. Add to salad plates with pears. Makes 6 servings.



Chicken & Red Bartlett Salad

2 firm NW red or Yellow Bartlett Pears, cored and sliced
2 cups chopped napa cabbage *
1 cup diced cooked chicken
Vinaigrette Dressing

1/2 cup sliced radishes
2 tbsp. chopped green onion
1 tbsp. Sesame seeds, toasted

* Savory or green cabbage can be substitute

Cut slices from 1-1/2 pears into chunks; toss all ingredients except remaining pear slices in a mixing bowl. Arrange on serving plate; garnish with pear slices. Makes 4 servings.

Vinaigrette Dressing:

Combine 3 tbsp. Each vinegar and vegetable oil, 1 tbsp. minced fresh parsley, 1 tsp. grated lemon peel and 1/2 tsp. crushed thyme; mix well. Makes about 1/4 cup.



Almond-Chicken Pear Salad

2 cups cooked chicken breasts, cut in 1/2 inch cubes
1/2 cup green pepper, sliced lengthwise
1/4 cup celery
1/4 tsp. seasoned salt
1/2 cup lowfat plain yogurt
2 tbsp. Reduced-calorie mayonnaise

1/2 tsp. prepared mustard
1/4 tsp. ground ginger
2 fresh pears, Comice, Anjou or Bosc
cored and cut in 1-inch cubes
Lettuce
2 tbsp. toasted slivered almonds

Toss together chicken, green pepper and celery. Sprinkle with seasoned salt. Combine yogurt, mayonnaise, mustard and ginger; add to chicken mixture. Gently mix pears. Serve on individual lettuce-lined salad plates. Sprinkle with almonds. Makes 6 servings



Southwest Chicken and Pear Salad

3 pears, cored and quartered
3 tbsp. lemon juice
lettuce leaves
12 ounces cooked chicken, thinly sliced
1 medium tomato, seeded and sliced
¼ cup chopped green chives

¼ cup chopped onion
1 small glove garlic, minced
2 tbsp chopped fresh cilantro
2 tbsp. olive oil
salt and pepper to taste
Fresh cilantro

Dip pears in lemon juice; arrange on lettuce leaves with chicken slices. Combine remaining ingredients except cilantro leaves; spoon over pear halves and chicken. Garnish with cilantro leaves. Makes 6 servings.



Swiss Pear Supper Salad

1 package (10 oz.) frozen green peas
2 cups diced Swiss cheese
1 tbsp. minced green onion
¼ cup each diced celery and sliced water chestnuts
¼ cup thinly sliced radishes

3 fresh, ripe USA Anjou Pears
2 tsp. lemon juice
Yogurt Dressing
lettuce

Cook peas according to package directions. Drain thoroughly and chill. Combine peas with cheese, green onion, celery, water chestnuts and radishes in large bowl. Core and dice 1 pear; toss with lemon juice and add to salad. Toss salad with Yogurt Dressing. Mound on individual lettuce-lined plates. Slice remaining pears; arrange on greens around salads. Makes 4 or 5 servings.

Yogurt Dressing: Blend ¼ cup each plain yogurt and dairy sour cream, 1 tbsp. mayonnaise, 2 tsp. grated lemon peel, 1 tsp. sugar, ½ tsp. dry mustard (to taste) and a dash of salt and pepper in small bowl. Refrigerate at least 1 hour to blend flavors. Makes about ½ cup



Chicken Pear Salad Oriental

1-3/4 ounces (about 1/2 pkg.) uncooked rice sticks (Maifun)

1/4 cup vegetable oil

1 quart shredded iceberg lettuce

1 fresh Pear, cored and sliced

1 cup shredded chicken

1/2 cup *each* diagonally sliced

green onion & sliced green pepper

1 tbsp. toasted sesame seeds

Sesame Oil Dressing or Hoisin Dressing

Break rice sticks into 3 or 4-inch lengths. Heat oil 375° to 400° F; fry rice sticks until white and fluffy. Turn once to fry pieces evenly. (Entire process less than 1/2 minute.) Drain on paper towels. Toss rice sticks with remaining ingredients.

Serve with choice of dressing.

Makes 4 to 6 main dish servings.

Sesame Oil Dressing: Combine 1/4 cup each vinegar and sesame oil, 1 tbsp. soy sauce 1 tsp each salt and sugar; mix well.

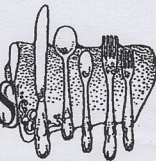
Makes about 1/2 cup.

Hoisin Dressing: Combine 2 tbsp. catsup, 1 tbsp. each Hoisin sauce, salad oil, sugar and vinegar and 1/3 tsp. salt; mix well.

Makes about 1/3 cup.



Main Dishes



Pear Brown Rice

3T. lemon juice

2t. garlic, finely chopped

1/4 t. each ground ginger and pepper

2 fresh pears, diced

3 1/2 c. cooked brown rice

1/2 c. carrot grated

1/2 c. celery, thinly sliced

3T. vegetable oil

Combine first 4 ingredients. Toss with pears; reserve. Combine rice and remaining ingredients. Gently fold in pears. Chill. Makes 6 servings. 238 Calories per serving.



Ashland Avenue Pears 'N Ribs

2lbs. meaty pork spareribs

2T. oil

3T. soy sauce

1½ T. honey or jelly

1 clove garlic, pressed or minced

3T. water

¼ c. fruit juice (can be apple, pear or orange)

3 large fresh pears

½ t. ground or fresh grated ginger

3T. dry sherry

Simmer spareribs in water to cover for ½ hour. Drain, cool slightly, and cut between bones into serving pieces.

Measure remaining ingredients except pears into blender jar. Cover and blend smooth. Pour over ribs, cover and refrigerate several hours or overnight.

Arrange ribs and marinade in shallow baking pan. Bake covered at 350° for about 45min. until tender. Uncover pan, lower oven temperature to 325°, and bake 20-30min. longer, turning and basting meat frequently, until they become a deep mahogany color.

Pare, halve, and core pears. Arrange in pan with ribs the last 15min of baking, brushing lightly with marinade. Add a little to pan if rich juices begin to stick. Serves 4.



Best Bartlett Bake

(Microwave)

½ c. dry white wine

2T. Dijon style mustard

1 pinch cayenne pepper

2 whole chicken breasts, skinned,
boned, cut in half

pepper

flour

1T. vegetable oil

½ c. onion finely chopped

2 fresh pears, cored, cut into eighths

Preheat Microwave browning dish in microwave on high 7min or according to manufacturer's instructions. While dish is heating, combine wine, mustard and cayenne pepper; reserve. Season chicken with pepper; lightly dredge chicken in flour; reserve. Drizzle oil over preheated dish and place chicken smooth side down. Sprinkle onion around chicken and microwave on high for 4 min. Turn chicken over and pour wine mixture over chicken and onion. Cover and microwave on medium-high for 6min. Add pears, cover and microwave on high until tender, about 1½ min. 4 servings.



Bartlett Brunch

3T. butter or margarine
3T. flour
1¼ c. milk
¼ t. salt
½ t. onion salt
1/8 t. white pepper

1T. white wine
¼ c. crumbled blue cheese
3 fresh Bartlett pears
6 thin slices boiled ham
cherry tomatoes & parsley for garnish

Melt butter; blend in flour, slowly stir in milk. Cook and stir until mixture boils and thickens. Add salts, pepper and wine. Stir in cheese. Pare, halve, and core pears. Continue broiling until heated and tinged with brown, 2-3min. longer. Garnish with cherry tomatoes and parsley if desired. Makes 6 servings.



Pears Peking

4 pork chops
1 lb. Can cut green beans
2t. soy sauce
t. pepper

½ t. ground ginger
1½ t. cornstarch
1/8 t. garlic powder
2 fresh Bartlett pears

Arrange chops in baking dish. Drain green beans, saving liquid. Combine reserve liquid with soy sauce, cornstarch, ginger, garlic, and pepper. Pour over chops. Bake 350° oven about 30min basting after 15min. Meanwhile, halve pears lengthwise. Core with melon baller or half teaspoon. Measure and cut out remainder of core towards stem and blossom ends. Arrange pears, cut sides up, and spoon beans around chops; baste with sauce. Bake about 20min longer. Makes 6 servings.



Pear Frittata

2T. butter
½ c. onion chopped
2 zucchini, thinly sliced
¼ t. thyme, crumbled
1/8 t. herb pepper seasoning

1t. salt
2 fresh Bartlett pears
6 eggs, beaten
2T. milk
¼ c. jack cheese, shredded

Melt butter in 9in. skillet, add onion and sauté just until transparent, about 2min. Add zucchini, thyme, herb pepper, and sprinkle with ¼ t. salt. Sauté, stirring, until zucchini is tender-crisp, about 2min. Stir in pear slices and cook 1min longer, until pears are warm. Combine eggs, milk, and remaining ¼ t. salt, and pour over pear-zucchini mixture. Cook over medium heat, without stirring, until edges begin to set. Using spatula, lift edges, and allow uncooked egg to run under. Cook 3min, until almost set. Sprinkle cheese over all, cover pan and reduce heat to low. Cook 1 min. longer just until set on top. Remove from heat and cut into wedges to serve. Serves 6

Desserts



Perky Pear Bake

6 fresh Bartlett Pears
 $\frac{3}{4}$ c. sugar (approximately)
 2T. butter or margarine

6 cinnamon sticks, about 3in. long
 Raspberry-flavored yogurt

Wash and core pears. Arrange in foil lined baking dish. Fill with sugar (a funnel helps), about 2 tablespoons each; top each with 1t. butter and push into cavity; stick 1 piece cinnamon into each.

Bake in 350° oven about 45min, until tender but still firm. Serve warm or cooled with pan syrup and yogurt. Makes 6 servings.



Saucy Pear Twirls

3 fresh pears
 $\frac{1}{3}$ c. sugar
 $\frac{1}{2}$ c. biscuit mix
 3T. butter or margarine
 $\frac{1}{3}$ c. milk
 $\frac{1}{4}$ t. ground ginger

1pkg. (10oz.) frozen, sliced strawberries
 $\frac{1}{3}$ c. honey
 1T. lemon juice
 $\frac{1}{2}$ c. water
 2T. cornstarch

Pare, halve, core, and dice one pear. Add $\frac{1}{2}$ T. sugar to biscuit mix; cut in $\frac{1}{2}$ T. butter. Stir in milk briskly. Knead 8 to 10 times. Roll on slightly floured board to 18 x 12in. rectangle. Spread with remaining butter. Mix ginger and remaining sugar; sprinkle over dough. Distribute diced pear evenly on dough. Roll, starting with long side. Cut into 8 slices. Bake in greased 9in pie plate in 400° oven for 25min. Pare, halve, core, and slice remaining pears. Combine in saucepan with strawberries, honey, lemon juice, and 6T. water. Bring to boil; cover and cook until pears are fork-tender. Blend cornstarch and remaining water; stir into sauce mixture. Cool, stirring constantly until sauce is thickened and clear. Serve with pear twirls. Makes 8 servings.



Chocolate Cream Pears

8 pear halves
 $\frac{1}{2}$ c. chopped nuts
 $\frac{1}{2}$ square unsweetened chocolate

$\frac{1}{4}$ c. sugar
 $\frac{1}{2}$ t. cinnamon
 1c. sour cream

Fill pear hollows with nuts. Melt chocolate, sugar and cinnamon in double boiler. Blend with sour cream; heap on pears and chill. Serves 8.

Chocolate Pear Crisp

4c. Bartlett pears	2c. sugar
2 eggs - beaten	½ c. oil
2t. vanilla	juice of 1 lemon
1T. grated lemon peel	2c. flour
2t. baking soda	1t. salt
2t. cinnamon	½ c nuts - chopped
1 c. chocolate chips	

Pear and cut up pears. Mix with sugar and let sit for 20min. Meanwhile, mix together the eggs, oil, vanilla, lemon juice, and lemon peel. In separate bowl blend together the flour, baking soda, salt, and cinnamon. Stir in nuts and chocolate. Add to the oil mixture.

Combine mixture with the pear. Spread in a 9 x 13in. greased baking dish. Bake until golden brown, about 50-60min at 350°. Serve warm with vanilla ice cream or whipped cream or can be served cold.



Ring Around A Rosy

1½ qts. Raspberry sherbet	milk
4 fresh Bartlett pears, medium size	1 (3¼ oz.) pkg. vanilla pudding & pie filling
1c. water	¼ c. white crème de menthe
2T. sugar	Mint sprigs
¼ c. honey	

Pack sherbet into 5-cup ring mold. Freeze firm. Peel, halve, and core pears. Poach in boiling mixture of water, sugar and honey just until tender, about 5min. Cool, remove pears.

To prepare sauce: Add milk to honey mixture to measure 2¾ cups. Pour into saucepan; add pudding mix. Cook over medium heat and stir until thickened; cool. Add liqueur. Unmold sherbet onto plate; heap pears into center. Garnish with mint sprigs. Serve at once with sauce on side. Makes 8 servings.



Citrus Sauced Pears

2T. low-calorie margarine	1/3 c. freshly squeezed lemon juice
1/3 c. sugar	½ t. each orange and lemon zest
¾ c. fresh squeezed orange juice	3 fresh pears, cored and sliced

Melt margarine with sugar in saucepan. Add citrus juices and zest. Bring to a boil; boil to reduce liquid slightly. Lower heat; add pear slices. Cook to heat through. Spoon topping over waffles, pancakes, or cereal. 6 servings. 124 calories per serving.

Ginger Pear Coffee Cake

2T. melted butter or margarine

1-2 pears (1/2 in. slices)

Batter:

1 1/2 c. sifted flour

1/2 c. sugar

2t. baking powder

3/4 t. salt

1 egg, beaten

2/3 c. milk

1/4 c. melted shortening

Brown sugar mixture:

1/2 c. brown sugar

2t. grated lemon rind

2t. grated orange rind

1t. ginger

Put butter or margarine in bottom of 8 in. round pan. Sprinkle half the brown sugar mixture over it. Arrange pear slices over this. Make batter by sifting together flour, sugar, baking powder, and salt. Combine egg, milk, and melted shortening. Add to flour mixture and mix until smooth. Pour batter over pears in pan. Arrange remaining half of brown sugar mixture in lines or a circle over batter and draw spoon through batter. Bake in 400° oven for 30min.

1-2 pears (1/2 in. slices)



Upside-Down Pear Tart

1/2 cup granulated sugar

2 T. margarine or butter

2 t. grated lemon peel, yellow part only

5 medium, firm winter pears, pared, cored and cut in eighths (2 1/2 to 3 pounds)

1 T. lemon juice

* Pastry for 9-inch single-crust pie

*Vanilla yogurt

In a heavy 10-inch skillet with an oven safe handle, heat sugar over medium heat until light brown in color. Remove from heat, add margarine and lemon peel; until margarine melts.

Arrange pears in two layers on hot sugar mixture in skillet. Fill open spaces with pear slices; sprinkle with lemon juice. Roll pastry to 10-inch round and place over pears.

Bake at 425 degrees 25 to 30 minutes or until pastry is golden brown. Cool in pan 30 minutes. If there seems to be much sauce in pan, pour excess sauce into a 1-pint container and reserve to serve over tart. Invert tart onto shallow serving dish. Serve warm with yogurt.



Pear Pudding

3 pears

1pkg. (4.5 oz.) instant vanilla pudding

1 2/3 c. cold milk

1/4 t. almond extract

sliced almonds

Nutmeg

Peel 2 pears, place in blender and blend until smooth. Add vanilla pudding, milk, and almond extract to pears in blender. Blend until smooth. Pour into chilled goblets. Top each serving with remaining pear slices; sprinkle with almonds and dust with nutmeg. Serve immediately.

Fresh Pear and Raisin Crisp

Topping:

¾ cup uncooked oat bran cereal
or ¾ cup quick oats
2 T. brown sugar
½ t. cinnamon
3 T. unsalted butter, melted

Fruit Mixture:

6 cups pears (5-6), sliced thin
½ cup raisins ½ t. cinnamon
¼ cup water 2 T. flour
1 T. lemon juice
¼ cup brown sugar (packed)

Heat oven to 375°.

Combine oat bran cereal, brown sugar, cinnamon and melted butter topping; mix well and set aside. Combine pears, raisins, water and lemon juice in a large bowl. Combine and mix remaining ingredients-brown sugar, flour and cinnamon; then add to pears and stir gently until well coated. Place in an 8-inch square baking dish; sprinkle topping evenly over the pears. Bake 25-35 minutes or until are tender.

Makes 8 servings.



Lacy-Topped Pear Cake

1 ¾ cups all-purpose flour
1 ½ cups firmly packed brown sugar
1 t ground cinnamon
½ t. salt
½ t. baking powder
½ t. baking soda
¼ t. ground nutmeg

¾ cup vegetable oil
3 eggs
1 t. vanilla
1 ½ cups fresh pears, finely chopped
½ cup chopped blanched almonds
* Powdered sugar
* Whipped cream, optional

Preheat oven to 350°.

In a large mixing bowl, combine flour, brown sugar, cinnamon, salt, baking powder, baking soda, nutmeg, shortening, eggs and vanilla. Beat 3 minutes at medium speed with electric mixer; scrape bowl as needed. Stir in pears and almonds.

Pour into 2 greased and floured round pans. Bake 35 to 40 minutes or until wooden pick inserted near center comes out clean.

Cool in pan 10 minutes; turn out onto wire rack. Cool completely. Place a lacy paper doily on each cake layer. Dust with powdered sugar; carefully remove doily, leaving a lacy pattern. Serve cake with whipping cream, if desired.

Tip: Cake layers can be wrapped in freezer paper or tin foil and frozen up to 2 months. Thaw at room temperature and dust with powdered sugar before serving.

Poached Pears

Combine in saucepan and boil 5min:

2c. port or dry red wine

1t. grated lemon peel

2c. sugar

OR

2c. orange juice

1t. grated orange peel

1c. sugar

OR

1¼ c. water

2T. lemon juice

¾ c. sugar

Add 6-8 medium peeled and cored pears, cover and cook 12-15min or until pears are tender. Baste occasionally with syrup.



Western Winter Pear Cake

3-4 Anjou, Bosc, or Comice pears

½ c. soft butter

1 2/3 c. sugar

2 eggs

¾ t. vanilla

2 c. sifted all-purpose flour

2t. baking soda

½ t. salt

¾ t. cinnamon

¼ t. cloves

dash of black pepper

½ c. raisins

½ c. chopped walnuts

Peel and finely dice pears to make 3 cups. Cream butter and sugar thoroughly. Add eggs, one at a time, beating after each addition. Blend in vanilla. Sift flour, baking soda, salt, and spices. Add to creamed mixture along with pears, raisins, and nutmeats. Mix lightly but thoroughly. Turn into greased and floured 2qt. Bundt pan. Bake at 350° for 60-65minutes or until cake tests done. Cool in pan 15min; turn out on wire rack. Drizzle with orange glaze when cool.

Orange glaze:

Combine:

1½ c. powdered sugar

Dash salt

1t. slivered orange peel

2T. orange juice



Heavenly Fruit Kuchen



(Originally from McCall's Magazine about 30 years ago)

Cream together:

1c. sugar

1 stick butter

Blend with creamed mixture until crumbly:

1¼ c. flour

½ t. salt

½ t. cinnamon

¼ t. baking powder

Press most of dough into ungreased 10in pie tin or similar sized pan. Arrange halved plums or fresh pear halves, rounded side up, in single layer. Sprinkle with rest of dough. Bake 15min at 375° (I found 350° was better for glass baking dishes)

Beat 1 egg. Add 1 cup whipping cream and pour over above. Bake 25-30 min, until custard sets. Cool. Serve as is or with ice cream. ENJOY!

Fruit Pizza

Crust: ½ c. margarine, softened
 ¼ c. sugar
 1½ c. flour

Cream margarine and sugar. Add flour in small amounts until mixture forms a ball. Spread onto a pizza pie pan. Bake at 375° for 15min or until lightly brown.

Cream Cheese Base: 1 8oz. package of light cream cheese
 ½ T. vanilla
 ¼ c. sugar

Mix together and spread over crust. Put any kind of fruits on cream cheese.

Topping: 1¼ c. orange juice
 2T. lemon juice
 ¼ c. sugar
 4T. cornstarch

Cook at medium heat. Let cool and spread on top of fruit. Cool in refrigerator for 2 hours before serving.



Pear Tart

6 Bosc pears, or other firm ripe pears
1c. flour
6T. sugar - divided
1t. lemon juice

5T. butter
1/3 c. water - divided
1 - 10oz. jar apricot preserves

Prepare pastry by mixing flour, butter, 2T. sugar and 2T. cold water together. Butter a 9in. tart pan and press pastry into pan and up sides. Chill.

Peel and core 3 pears, cut into chunks and blend at high speed in a food processor or blender with ¼ c. water, 2T. sugar, and 1/3 c. preserves. Simmer in saucepan until thick.

Peel and slice into ¼ in. wedges the 3 remaining pears. Toss with 2T. sugar and lemon juice. Spread sauce over pastry and arrange overlapping in a circular manner. Bake at 400° for 45min, until tender and brown.

Heat remaining preserves until boiling, brush over tart evenly. Cool on wire rack. To serve, remove sides of pan and slice.



Medford's Elegant Oregon Hazelnut Pears

NOTE: Always roast Oregon Hazelnuts for full flavor

4 well shaped pears with stems

1c. finely ground Oregon Hazelnuts

1T. sugar

1T. butter

½ t. frangelico liqueur or vanilla

6oz. dark European semi-sweet chocolate

Using an apple corer, begin from the blossom end and carefully remove the cores from the pears (be careful not to core out the stem). Drain thoroughly on paper towels. Mix Oregon Hazelnuts, sugar, butter, and flavoring in a small bowl. Stuff the filling into the cavity firmly. Melt the chocolate over hot water. Using the back of a teaspoon, frost the pears evenly from the stem down to the blossom end of the pear. Dry on waxed paper. To serve: slice rounds of pear and arrange on a dessert plate – 2 or 3 slices per serving. This is best made the same day you plan to serve it. Serves 4-6.



Baked Bosc Pears on the Half Shell

3 fresh Bosc pears

Choice of fillings

½ c. water

½ c. brown sugar

1T. butter

½ t. cinnamon

Halve and core pears. Fill centers with desired filling. Combine remaining ingredients. Bring to a boil and pour over pears. Bake at 350° for 45 min. basting frequently with syrup. Makes 6 servings.

Raisin Filling: Combine ¼ c. raisins and 2T. chopped nuts

Date Filling: Combine 1/3 c. snipped dates, 2T. chopped nuts and ½ t. grated orange peel

Mincemeat Filling: Combine ½ c. prepared mincemeat with 1T. rum or brandy



Poires Rosemonde

Make a syrup by boiling 2c. water with ¾ c. sugar for 5 minutes. Peel 6 firm pears and remove the cores with an apple corer. Poach them in the syrup until tender but firm. Cool the pears in the syrup an chill. Place them on a serving dish over large macaroons arranged in a circle. Fill the core cavaties with apricot jam mixed with pieces of candied pineapple soaked in rum, and cover the pears with cold sabayon sauce. Fill the center with a compote of cherries.

Poires Hélène

Blend together 2c. water, 1¼ c. sugar, and a 1in. piece of vanilla bean, and boil for 5min. Peel 6 ripe pears and poach them in the syrup until they are tender. Allow the pears to cool in the syrup, then drain. Serve on vanilla ice cream with hot chocolate sauce.

Poires Condé

Wash $\frac{1}{2}$ c. rice and drain thoroughly. Place in saucepan with 2c. cold water, cover, and bring slowly to a boil. Boil steadily for about 10min, and drain well. Combine the partially cooked rice with 2c. hot milk, $\frac{1}{2}$ c. sugar, $\frac{1}{4}$ t. salt. Cook the mixture in the top of a double boiler, without stirring, for 35 – 40min, or until the rice is tender but not mushy. Beat 3 egg yolks until light and foamy and stir into the rice mixture with $\frac{1}{2}$ t. vanilla and 1T. softened butter. Press the hot rice gently into a deep serving dish and unmold it on a hot platter. Place on it 6 pears, halved, peeled and cored and poached in syrup made of 2c. water and $\frac{3}{4}$ c. sugar flavored with a piece of vanilla bean. Serve hot covered with hot apricot sauce. If desired, decorate with maraschino cherries, tiny sticks of angelica, or fancy small designs of candied fruits.



Gingered Pears

Make a syrup by combining 2c. water, 2c. sugar, 1 inch stick of cinnamon, 2 strips lemon peel, 1t. whole cloves, $\frac{1}{2}$ oz. dried ginger root.

Bring syrup to a boil and add in 2lbs. firm pears (peeled & sliced). Let the pears poach in the syrup until they are transparent and just tender. Remove and allow pears to cool in syrup. Serve over roast pork.

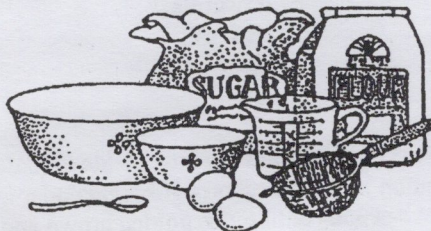


Pears Melba

Peel and cut pears in half. Cook for 5 minutes a syrup made of 2c. sugar, 1c. water, $\frac{1}{2}$ inch piece of vanilla bean. Poach the pears in this syrup 10-15min. and chill well.

Place chilled pear half on a portion of vanilla ice cream in a crystal or silver dish and coat the pear with raspberry purée* or chocolate sauce.

*Raspberry Purée – Put 1 pt. Raspberries through fine sieve. In small saucepan, combine 1c. sugar, pinch cream of tartar, and $\frac{1}{3}$ c. water. Cover the saucepan and bring mixture to a boil. Remove cover and boil rapidly until syrup spins a short, light thread. Stir syrup into raspberry pulp and cool.





Pear Pie

Line a 9in. pie plate with pie dough. Peel and core 8 large cooking pears and slice them into the plate. Sprinkle the slices with $\frac{1}{2}$ c. sugar, 1T. lemon juice, grated rind of $\frac{1}{2}$ a lemon, $\frac{1}{2}$ t. vanilla, and a dusting of nutmeg. Cover the filling with a lattice topping and bake in 450 F oven for 10 min. Reduce heat to 350°F and continue to bake for about 30min. or until crust is golden brown.



Whole Wheat Pear Pie

4-5 Western winter pears
 $\frac{2}{3}$ c. whole wheat flour, divided
 $\frac{1}{2}$ c. sugar
1t. ground cinnamon divided

2T. lemon juice
1 (9in.) unbaked Whole Wheat Pastry shell
 $\frac{1}{4}$ c. packed brown sugar
 $\frac{1}{4}$ c. soft butter or margarine

Core and slice unpeeled pears, reserve 3 slices for garnish. Toss pears with 2T. whole wheat flour, sugar, $\frac{1}{4}$ t. cinnamon and lemon juice. Place in pie shell. Combine remaining ingredients except pear slices; sprinkle over top. Bake at 350° for 50 min. Garnish with reserved pear slices. Makes one 9in. pie.

Whole Wheat Pastry: Combine $1\frac{1}{4}$ c. whole wheat flour with 2T. sugar, $\frac{1}{3}$ c. oil and 3T. milk; mix well. Mixture will be crumbly. Press into 9in. pie plate.



Mary Morris Pear Pie

1 9in unbaked pastry shell
8 canned or fresh pear halves
lemon juice
 $\frac{1}{4}$ c. melted butter
1c. sugar

3 eggs
1t. vanilla
 $\frac{1}{3}$ t. salt
mace

Place pears cut side down in pie shell; large part toward outside of plate, then put one pear half in the center. Brush pears with lemon juice. Mix thoroughly remainder ingredients. Put over the pears. Sprinkle with mace. Bake at 350° until top is golden brown and custard is set (approximately 45min).

Pear Cream Pie

1/3 c. sugar
4T. cornstarch
3T. flour
½ t. salt
2c. cream or evaporated milk

3 slightly beaten egg yolks
¼ T. almond extract
1qt. fresh sliced pears, mix with ¼ c.
sugar and juice of 1 lemon

Combine sugar, cornstarch, flour, and salt. Add cream gradually, mixing well. Pour in top of double boiler and cook over hot water until thickened, stirring constantly. Pour part of hot mixture over egg yolks, stirring vigorously. Return to double boiler and continue to cook, stirring constantly for 3min. Remove from heat and cool. Add almond extract and fold in pears which have already been combined with sugar and lemon juice. Turn into pre-baked 9in graham cracker piecrust. Chill in refrigerator. Serve with whipped cream, or garnish with fresh pear slices dipped in lemon juice.



Bartlett Praline Pie

5-7 fresh ripe Bartlett pears, cored and sliced
2/3 c. sugar
½ t. grated lemon peel
1 9in. unbaked pastry shell

¼ c. flour
½ t. ground ginger
dash of salt
whipping cream

Toss pears with sugar, flour, lemon peel, ginger and salt. Place about 1/3 c. praline mixture in the bottom of the pie shell. Add the pears. Sprinkle with the remaining topping. Bake at 400° for 35 min. Serve warm with whipped cream.

Praline Topping:

½ c. firmly packed brown sugar
1/3 c. flour

¼ c. butter
2/3 c. chopped pecans

Combine brown sugar and flour. Cut in butter until crumbly and add pecans.



Pear 'n Cranberry Cobbler

Filling ½ cup corn syrup
1/3 cup granulated sugar 1 T. cornstarch
1-½ cups fresh cranberries

Topping: ¼ cup all-purpose flour
½ cup granulated sugar
1/3 cup margarine
1 cup uncooked oats

Heat oven to 400° F. Grease 9-inch square or round baking pan. For filling, combine first three ingredients in medium saucepan; stir in cranberries. Heat to a boil; reduce heat. Simmer 5 minutes, or until cranberries pop open: stir in pears. Pour into pan. Topping, combine flour and sugar; cut in margarine until crumbly. Stir in oats; mix well. Add egg mixing until moistened. Crumble over fruit. Bake 30 to 35 minutes or until top is golden brown. Makes 8 servings.

Preserves



Pear Butter

Wash pears, do not peel. Slice. Add small amount of water to start cooking – cook until very soft. Press through colander. To each cup of pulp add $\frac{1}{2}$ c. sugar; add $\frac{1}{2}$ t. cinnamon to each 3c. pulp. Cook until thick. Stir to prevent burning. Pour into sterilized jars. Adjust lids and process in a boiling water canner for 10 min. When cool, test seal, remove bands and store in a cool place.



Pretty Pear Preserves

4 lbs. ripe pears chopped fine
1 large can pineapple, drained and diced
1 medium bottle maraschino cherries, diced
sugar (about 4 lbs.)

Wash pears and remove core from pears. Cut into small pieces. Measure chopped pears, pineapple, and cherries with syrup into a large kettle; for every cupful of fruit add $\frac{3}{4}$ c. sugar. Cook gently until preferred consistency (about 40min). Pour into sterilized jars and process in boiling water canner for 5 min.



Vanilla-Pear Butter

2½ ponds firm-ripe Barrette pears, peeled, cored and quartered
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ cup lemon juice (2 lemons)
 $\frac{1}{2}$ cup (1 stick) butter, cut into 8 pieces
2½ teaspoons vanilla

Combine pears, sugar and lemon juice in large, heavy Dutch oven or casserole. Bring to boil over medium heat. Cook, covered, 15 minutes or until pears are very tender and mushy.

Drain pears well over small, heavy-bottomed saucepan, reserving juices. Bring juices to boil. Cook over medium heat, stirring frequently, until reduced to $\frac{1}{4}$ cup. Be careful not to let mixture burn.

Place pears in work bowl of food processor or, working in batches, in blender container. Process until well blended. Pour into large bowl. Add the hot reduced liquid. Add butter; stir until melted. Stir in vanilla. Butter can be stored in jars in refrigerator for up to 4 weeks.
Makes 4 cups.

Herbed Pear Vinegar

1 cup distilled white vinegar

1 cup Williams pear brandy

Fresh rosemary, thyme or tarragon springs

Rinse pint jar or decorative bottle and lid with boiling water; drain well. Add vinegar and brandy. Rinse herbs; pat dry and insert into vinegar mixture. Close jar tightly and set vinegar aside at room temperature one week before using. Taste occasionally. If herb flavor threatens to overpower pear flavor, remove herbs.

Makes one pint



Acknowledgements



Recipes: Jackson County OSU Extension Service
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The Oregonian
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Country Living Magazine
Pear Bureau Northwest
Challenge Butter

