

MORAGA PEAR RECIPE CONTEST WINNERS

1999 – 2010



All the Pear Recipe Contest winners since 1999

Curried Moraga Pear & Delicata Squash Soup

Elaine Lind

1st Prize Soup and Best Over-all Entry - 2001

1 tsp. vegetable oil

1 clove garlic, minced

1 T. pure maple syrup

3 cups vegetable broth

2 cups peeled & diced Bartlett pear

½ cup chopped onion

1 T. curry powder

1 tsp ground cumin

2 cups peeled & diced delicata squash

Garnishes: crème fraîche, chopped cilantro

4-6 one cup servings

Heat oil over medium heat, add onion and cook until soft (5 minutes). Add garlic, curry powder, syrup, cumin and cook stirring 1-2 minutes. Add broth, squash and pears. Bring to a boil. Reduce heat and simmer, covered, about 25 minutes (until squash is soft). Puree in blender or with immersion blender until smooth. Garnish with dollop of crème fraîche and sprinkle with cilantro. You could reduce the amt. of curry to 2 tsp. for a milder taste.

Almond, Pear & Cream Cheese Tart

Pat Rouleau

2006

3 1/2 oz almond paste

3 1/2 tablespoons sugar, divided

3 oz cream cheese

1 teaspoon vanilla

1 large egg yolk

1 roll of refrigerated pie crust

2 large Bartlett pears, peeled, cored & cut into 6-8 slices

2 large nectarines, pitted & cut into 6-8 slices

1/3 cup apricot jam, heated

1/3 cup sliced toasted almonds

Preheat oven to 400 degrees. Combine almond paste and 3 tablespoons sugar in food processor and blend until finely chopped. Add cream cheese, egg yolk and vanilla. Blend until smooth. Unroll the crust on a heavy cookie sheet. Spread filling over crust leaving 1 1/2 inch border. Arrange pears and nectarines alternately in circle covering the entire filling. Fold the edge of the crust up over the top. Bake until crust is golden brown and the fruit is tender and slightly browned, about 45 minutes. Scatter almonds over the fruit in the last 10 minutes of baking. Cool 30 minutes. Serve warm or at room temperature

Clafoutis – Pear Custard

Majorie Zedaker

2008 – Honorable Mention

2 cups whole milk

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ teaspoon vanilla

pinch salt

3 large eggs

2 cups diced sautéed pears (in butter)

$\frac{1}{4}$ c sugar for topping

finely grated lemon peel

Butter 10 inch quiche mold. Heat milk gently sugar, vanilla, salt to dissolve. Whisk eggs, flour. Slowly add milk mixture whisking constantly. Pour in mold. Add fruit. Bake 425 for 30-35 minutes. Sprinkle reserved $\frac{1}{4}$ cup sugar on top. Turn up temp to 500. Watch carefully to allow sugar to caramelize. Serve warm or at room temperature.

Pear Bread

Elaine Lind

2nd Place – Bread 2001

3 cups unbleached flour

2 T. sugar

1 pkg dried yeast

$\frac{3}{4}$ tsp. salt

2 T. non-fat dry milk powder

2 T. corn oil

1 egg

1 $\frac{1}{4}$ cup warm water

$\frac{1}{2}$ cup rolled oats

$\frac{2}{3}$ cup chopped dried pears, dusted with cinnamon, sugar and flour to keep them separated

Mix 2 cups flours, sugar, salt, milk powder and yeast in mixing bowl. Stir in water, oil and egg; mix low 5 minutes. Add more flour to make a soft, not sticky, dough and knead 10 more minutes (I use my dough hook on the mixer). Place dough in a warm, oiled bowl. Cover loosely with a damp cloth or paper towel and allow to rise in a warm place until double (45 min to 1 hour).

Chop the dried pears in a sprinkling of 1 tsp sugar, $\frac{1}{4}$ tsp. cinnamon and 1 T. flour. On lightly floured surface, roll or pat dough out to 12 X 8 rectangle. Sprinkle the chopped pears evenly over the surface and roll up dough, beginning at the narrow end. Pinch seam to seal and place in a greased 8 $\frac{1}{2}$ X 4 $\frac{1}{2}$ loaf pan. Let rise again to double (45 min. to 1 hour). Bake at 400 for 35-40 minutes, until a hollow sound is produced by thumping on the loaf. Let cool and serve (makes amazing toast!).

Pear Boats

Vicki Pappas
Special Mention - 2001

My son Nicolas would not eat fresh pears until these pear boats sailed into the kitchen. Now he loves them. Put paper sails on a half pear.

Joaquin Moraga's Favorite Pear Cherry Dessert

Janet Mason
2nd Place – Cakes - 2001

Use 8" square pan

Put 1 can Comstock cherry pie mix on bottom of pan. Add 3 to 4 cinnamon canned spiced pear halves, cut into chunks, ¼ cup raisins, 1 T. cup up crystallized ginger.

Over this sprinkle 1 layer (half package) of white cake mix.

Drizzle ¾ cup melted butter over the cake mix.

Sprinkle ¾ cups walnuts over top.

Bake 350 for 30 minutes or until done.

Pergamit Pear Crisp

1st Place – 2005
Created by Brian and Nate Pergamit

Filling

10 cups thinly sliced pears
1 cup white sugar
1 Tbs all-purpose flour
1 tsp ground cinnamon
1/8 tsp vanilla
1/2 tsp baking soda

Topping

2 cups quick-cooking oats
2 cups all-purpose flour
2 cups brown sugar
1/2 tsp baking powder

1 cup butter, melted

Preheat oven to 350 degrees Place the sliced pears in a 9x13 inch pan. Mix the white sugar, 1 Tbs flour, vanilla and ground cinnamon together and sprinkle over the pears. Combine the oats, 2 cups flour, brown sugar, baking soda, baking powder and melted butter together. Crumble evenly over the pear mixture.

Bake for about 45 minutes. Makes 12 servings.

Rustic Pear-Hazelnut Bread

Irline Van Ardenne

2008 – 3rd Place

2 ½ cups bread flour ¾ cup + 2 Tbsp water
1/3 tsp salt 1/3 tsp instant yeast
¼ cup hazelnuts ½ tsp sugar
3-4 pear halves, dried 3 Tbsp pear liqueur, such as Mathilde
3 Tbsp + 1 tsp buckwheat flour

Toast hazelnuts, rub off skins, chop, then reheat with sugar till caramelized. Hydrate pear halves in Mathilde, and then chop into pieces. Blend flours, salt and yeast. Add water and knead till smooth. Knead in pears and hazelnuts. Proof dough for 1½ hours then shape and proof 1 hour in a basket. Place pizza stone in oven and cast iron pan at the bottom. Preheat oven to 450 degrees. Boil 1 cup of water. Place loaf on pizza stone and pure boiling water into pan. Close oven door immediately to trap steam. Bake for 30 minutes. Note: some of the dough can be pre-fermented for additional flavor development. Makes 1 loaf.

Tarte Tatin with Pears and Vanilla Ice Cream

2005

Irline Van Ardenne

1 ½ cup flour
½ cup butter
pinch salt
3 to 4 Tbs cold water
¾ cups sugar
6 pears, peeled and sliced
1 Tbs butter
½ pint whipping cream
1 Tbs sugar
½ tsp vanilla

Blend flour, salt and butter until mixture resembles coarse meal. Add water until dough just holds together. Roll out to a 10 inch disk. Chill. Melt sugar in a small saucepan until it turns light caramel color. Spread in a 9 inch pie plate. Arrange pears on top and dot with butter. Place crust over pears, tucking in edges. Bake for about 45 minutes in a preheated 375 degree oven. Carefully pour off excess liquid into a small saucepan. Flip tarte over onto serving plate. Reduce liquid in pan until syrupy and pour over tarte. Whip cream with sugar and vanilla. Serve tarte at room temperature.

Pear Ice

Sharon Metcalf
2008 – 1st Place

3 large Bartlett pears
½ cup pineapple juice
1 cup sugar
½ teaspoon salt
1 (3 oz) package cream cheese
½ cup heavy sweet cream
2 tablespoons meyer lemon juice (1 large lemon)

Peel, core and cut each pear into chunks. Place pears and pineapple juice in food processor and process until a smooth puree is attained. Add sugar, salt, cream cheese, cream and lemon juice – process until well blended. Pour into a container and freeze overnight. Several hours before serving, cut pear ice into chunks and place in food processor. Blend until smooth and creamy, return to container and freeze for several hours before serving.

Crunchy Pear Cheesecake

Louise Barr
2006

1 cup flour
3/4 cup quick oats
1/2 cup packed brown sugar
1 tsp cinnamon
1/2 cup butter
8 oz cream cheese, softened
1/2 cup sugar
1 egg
1 tsp vanilla extract
2 ripe Moraga pears, peeled, cored and sliced
1/4 cup chopped pecans

Preheat oven to 350 degrees. In a small bowl, stir to combine flour, oats, brown sugar and cinnamon. Stir in butter with a fork until mixture resembles coarse crumbs. Press 2/3 of the mixture into the bottom of a greased 9-inch pie pan. Bake for 15 minutes. In a medium bowl, beat cream cheese with sugar, egg and vanilla; spread over baked crust. Top with pear slices, remaining oat mixture and nuts. Return to oven and bake an additional 30 minutes. Refrigerate for at least 2 hours before cutting.

Pear Carmallitas

Matthew Morton

Best Pear Recipe with a Foreign Name - 2006

1 2/3 cup oatmeal

1 cup brown sugar

1 cup butter

1/2 cup to 1 cup caramel sauce

1 2/3 cup flour

1 teaspoon baking soda

4 pears

Peel and slice pears. Then poach in a simple syrup for 10-15 minutes. Simple syrup is made of 2 parts water to 1 part sugar. Mix oats, flour, baking soda and brown sugar in a large bowl. Melt the butter and add to the dry mix to form a strussel. Press half the mixture onto a greased pie plate. Arrange poached pears on first strussel layer. Then drizzle with caramel sauce. Finally sprinkle remaining strussel over the top. Bake in a 350 degree oven till light brown (about 15 minutes)

Pergamit Pear Coffee Cake

Brian Pergamit

Best Pear Coffee Cake - 2006

Cake

3 cups unbleached all-purpose flour

1 1/2 tsp baking powder

1 1/2 tsp baking soda

1/4 tsp salt

3/4 cup unsalted butter, room temp

1 1/3 cups granulated sugar

4 eggs

2 tsp vanilla extract

1 1/4 cups sour cream

3 medium firm, but ripe pears cut into bite sized chunks

1 cup light brown sugar

1 tsp ground ginger

1 tsp cinnamon

1 cup medium-chopped walnut (optional)

Icing

6 ounces cream cheese

1/2 cup butter

2 cups powdered sugar

3/4 tsp vanilla

3 tsp milk

Preheat oven to 350 degrees. Generously butter a 10-inch round cake pan or bundt pan and set aside. Combine flour, baking powder, baking soda and salt, set aside. In a mixer, cream the butter and sugar together until light and fluffy. Add the eggs one by one, beating well after each addition. Then add the vanilla extract and the sour cream and mix just until the

ingredients are incorporated. With the mixer on slow speed, gradually add the flour mixture until thoroughly incorporated. Batter will be sticky. With a rubber spatula or large spoon, carefully fold the pear chunks into the batter. Set aside. In a small bowl, combine the brown sugar, ginger, cinnamon and walnuts. Place one-third of the batter in the bottom of the prepared cake pan. Sprinkle with one-third of the brown sugar mixture. Repeat layers twice more ending with the brown sugar mixture. Bake for 50-60 minutes until top is firm and a cake tester comes out clean.

To prepare icing: beat cream cheese with butter until smooth. Beat in powdered sugar and vanilla. Gradually add milk until icing is smooth and spreadable. Spread/drizzle icing on cake.

EZ Chocolate Truffles

Nate Pergamit (age 11)

1st Place Candy - 2006

10 oz finely chopped milk chocolate

3 tablespoons unsalted butter

1/2 cup heavy cream

1 tablespoon light corn syrup

1/4 cup pear liqueur

2 packages chocolate or white chocolate dip/coating (usually found near fresh fruit)

Place the 10 ounces of chocolate and butter in a medium size glass mixing bowl. Microwave for 30 seconds. Remove and stir and repeat this process one more time. Set aside. Heat the heavy cream and corn syrup in a small saucepan over medium heat until simmering, stirring constantly. Remove from heat and pour mixture over melted chocolate mixture. Let stand for two minutes. Using a rubber spatula, stir gently in the middle of the bowl and working in circles until all chocolate is melted and mixture is smooth and creamy. Gently stir in the liqueur until completely blended. Pour the mixture into an 8x8-inch glass baking dish and place in the refrigerator for at least two hours. Using a spoon or melon baller, scoop approximately 1 teaspoon of chocolate into your palm and roll lightly and quickly into a ball, Then place on a sheet pan lined with parchment paper and return to the refrigerator for 30 minutes. Follow the directions on the dip package for microwave melting. Using a large spoon, coat it with the dip, then drop a ball of chocolate into the spoon and lower it into the dip – again coating it quickly so it won't melt. Place on clean sheet of parchment paper until hardened. After all the truffles are hardened, they can be stored in an airtight container in the refrigerator, however, they are best served a room temperature. Makes approx. 36 small truffles.

Planked Salmon with Pear Ginger Glaze

Irline Van Ardenne

1st Place Entrée - 2006

2 medium pears
1/3 cup of water
2 T vegetable oil
1/2 T brown sugar
1 T soy sauce
1/2 teaspoon ground ginger
1 T pear liqueur such as Mathilde
Fresh ground pepper
1 teaspoon lemon juice
1 1/2 lbs salmon filet 1" thick

Start soaking a wood plank for grilling Chop unpeeled pears, add water and cook uncovered on medium-low heat for about 20 to 30 minutes until reduced. Press through sieve: there should be about 3 – 4 tablespoons of pear liquid. Combine pear liquid with oil, sugar, soy sauce, ginger, liqueur and pepper to taste. Marinate salmon in this sauce for about 30 minutes. Preheat grill and plank. Place salmon on plank and grill using indirect high heat. Salmon will be done when it flakes, in about 10-15 minutes. Meanwhile, cook marinate until reduced by half. Remove from heat and add lemon juice. Transfer salmon to serving dish and drizzle glaze on top.

Pear Bread with Carmel Glaze

3rd place - 2005

Zack Watson (age 8)

3 eggs	1 cup oil
1 2/3 cups sugar	1/3 cup brown sugar
3 cups flour	1/4 tsp cinnamon
1 tsp baking soda	1 tsp salt
1 tsp vanilla	4 chopped pears

Grease 2 9x5x3 loaf pans and bake at 350 for 45 minutes

Carmel glaze:

1 cup brown sugar

1/2 cup butter

1/4 cup evaporated milk

Bring above ingredients to a boil, stir constantly 2.5 minutes. Drizzle over bread

Pear Soup

2nd Place – 2005

Peggy Elliott

4 cups chicken broth
1 1/2 cups white wine
6 ripe pears
1 cup diced mozzarella cheese

Peel and core pears. Poach in wine and broth until

Pear Chutney

Shirley Hickman - 1st Place Chutney 2000

2 cups vinegar
1 package dark brown sugar
2 cups white sugar
6 cloves garlic
6 inch piece of ginger root
1 piece of stick cinnamon
3/4 teaspoon of ground nutmeg
3/4 teaspoon ground cloves
1 large onion coarsely chopped
2 cups seedless raisins
4 quarters peeled, cored, coarsely chopped pears.

Bring vinegar and sugars to a boil, then add the chopped garlic and ginger and other spices, the onion and the raisins. Simmer for an hour or so, stirring occasionally. Meanwhile, prepare the pears and sterilize the jars and lids. Next add the pears to the vinegar mixture, bring again to a boil, and cook slowly for about ten minutes, until pears are cooked. (Cooking the pears too long makes them mushy). Seal in pint jars according to manufacturer's directions. Note: I bottle and freeze the chutney after cooling.

Pear Bread

Sharon Sherbert - 2nd Place Baked Goods 2000

3 eggs
1 cup vegetable oil
2 to 3 pears, peeled and graded to make 2 cups.
1 1/2 cups sugar
1/2 tsp. freshly grated lemon rind
1 tsp. vanilla extract
2 cups all-purpose flour, unsifted
1/4 tsp. baking powder
1/4 tsp. baking soda
3/4 tsp. cinnamon
1 cup chopped walnuts

Pre-heat oven to 325 degrees. Beat eggs and slowly beat in oil. Add pears, sugar, lemon rind, and vanilla. Sift dry ingredients and add to pear mixture, stirring just to moisten. Stir in walnuts and pour into 2 buttered and floured 8 inch loaf pans. Bake about 55 minutes or until a toothpick inserted in the center come out clean.

This is a moist, heavy cake-like bread. Very good with morning coffee or afternoon tea.

Pear Pie

Jean Podell - 1st Place 1999

1 pie shell
Pears, peeled and sliced to fill the pie shell
1 cup sugar
1/4 cup butter, melted and cooled
4 tbs. flour
2 eggs
1 tsp. vanilla

Preheat oven to 375. Place the pears in the pie shell. Beat together the sugar, butter, flour and eggs and pour over the pears.

Bake for 15 minutes, reduce oven temperature to 350 and bake 1 hour. Cover loosely with foil to prevent over-browning near the end of cooking time.

Pear Sauce

Jim Putkey 1999

This is great on pancakes and waffles.

Peel, core and cut up pears. Place in a saucepan and cook for a few minutes. Mash. Run through sieve. Can it using hot water method.

Reba's Pear Honey

Sharon Fraser Thomson - 1999

The original recipe came from Farm Bureau Extension Services, Ala. Prior to 1950 My mother made this for many years and in the '60s added the Grand Marnier and orange flower water. Tastes like a bit of spring on a winter morning.

4 cups peeled, crushed pears
3 cups sugar
1/4 tsp. salt
1 lemon, ground
1 ounce Grand Marnier
10 drops orange flower water

Combine all ingredients, cook 15 minutes or until of spreading consistency. Pour into jars and seal.

Pear Cranberry Pie and Lemon Nutmeg Pie Crust

Patricia Rouleau - Over-all First Prize Winner 2000

Crust

2 1/3 cups unbleached all purpose flour	1/2 teaspoon ground nutmeg
1 tablespoon sugar	1 stick chilled unsalted butter, cut into 1/2 inch pieces
1 teaspoon salt	3 tablespoons cold water
1 teaspoon grated lemon peel	1 tablespoon fresh lemon juice

Combine first 5 ingredients in processor. Add butter and shortening and blend until mixture resembles coarse meal. Add water and lemon juice and process until moist clumps form. Don't process longer than needed. Gather dough into two equal balls. Flatten into disks. Wrap in place wrap and chill before rolling.

Pie

7 or 8 large pears, peeled, cored and sliced	2/3 cup plus 2 tablespoons sugar
1/3 cup dried currants	1/2 cup dried cranberries
2 tablespoons quick cooking tapioca	1 teaspoon cinnamon
1/2 teaspoon nutmeg	

Pre-heat oven to 400 degrees. Roll out 1 dough disk on lightly floured board to about 12 inches. Place in 9 1/2 inch glass pie plate, letting edges hang over sides. Trim to edge of plate. Combine pears, sugar, currants, cranberries, tapioca and spices. Pour into crust. Roll out second crust and place over pear filling. Trim edges, leaving about 1 inch overhang. Fold top edge under bottom edge. Crimp in a decorative manner. Cut slits in top of pie. Brush top light with milk and sprinkle with about 1 tablespoon of sugar. Bake until pie is golden brown, pears are tender and juice bubbles from slits in top, about 1 hour 10 minutes. Cool on rack before serving.

Pear Toasts with Gorgonzola Shells

Irline Van Ardenne

Third Place-2007

1/4 gorgonzola cheese	4 oz mascarpone cheese
1/2 heavy whipping cream	fresh ground pepper
3/4 cup sugar	1/2 cup water
1 T pear Liqueur, such as Mathilde	3 medium pears, quartered and cored
juice of 1/2 lemon	6 large Sweet Batard slices, cut in half
olive oil	
1 1/2 ounces Arugula, washed and spun dry	

To make gorgonzola shells: whip cream until stiff, blend in mascarpone, gorgonzola and pepper to taste. Press into shell molds and freeze. Preheat oven to 350 degrees. Heat sugar and water in a small pan until dissolved. Add pear liqueur and lemon juice. Place pears in a pan, cover with poaching liquid and bake about 40 minutes, until soft, turning pears half-way through. Allow pears to cool, then slice carefully to fan. Toast bread in oven or on grill.

To assemble: place toasts on serving plate, top with arugula, drizzle with olive oil, arrange pears fanned over the greens and finish with a gorgonzola shell. Makes 12 appetizers.

Grilled Steak Moraga

Elaine Lind

2008 –Honorable Mention

1 ripe pear	3 cl. garlic
1/2 T orange zest	1/2 T lavender, dried
2 T. soy	4 T walnut oil
1 T honey	2 T golden balsamic vinegar
1 lg scallion, chopped	1/8 tsp white pepper, ground
2 lbs Chateaubriand steak, approx 1 inch thick	

Put all ingredients except steak into the blender or good processor and pulse until fairly smooth. Place meat in a Pyrex dish allowing it to lay flat, pour marinade over, turn to coat, cover with plastic wrap and marinate in frig. 4 hours. Turn a few times.

Heat grill to med-hot. Shake off most of the marinade, salt the meat and place on the grill. Grill to medium or medium-rare about 4 minutes on each side. When grilling is complete, let meat rest for 10 minutes before serving.

Reserve part of the marinade and while the steak is grilling, heat in a small saucepan to bubbling, reduce a bit and still in 2-3 T cream, heat but do not boil. This makes a good sauce to serve with the steak.

Caramelized Pear Gingerbread Cake

Brian Pergamit

First Place-2007

2 tablespoons plus 2 teaspoons unsalted butter, divided
3 large firm-ripe pears peeled, cored and sliced into 1/2 inch wedges
1/4-1/2 cup light brown sugar
Option: Add 1/4 cup of pecans to pear mix with brown sugar

1 1/2 cups all-purpose flour
3/4 teaspoons baking soda
1/2 teaspoon salt
1 teaspoon ground ginger
1/4 teaspoon pumpkin spice
1/4 teaspoon ground cinnamon
3 tbsp sugar
1 large egg
1/2 cup vegetable oil
1/4 cup cane syrup or molasses
3 tbsp boiling water
1/4 teaspoon vanilla
2 1/2 tablespoons minced crystallized ginger

In a large skillet, melt butte over high heat. Add the pears and cook until the ears ate tender and slightly caramelized, but still retain their shape, 2-3 minutes on each side. (You may need to cook the pears in 2 batches so as not to overcrowd the pan.) When the pears begin to have a nice color on both sides, add the brown sugar and pecans and cook, stirring gently, to coat the pears with the sugar. Remove from the heat and cool slightly.

Preheat the oven to 325 degrees and using the 2 teaspoons of butter, lightly grease a 10-inch round cake pan with 2-inch sides. Arrange the slightly cooled pears in a single layer in the bottom of the cake pan. Pour any syrup from caramelizing into the cake pan as well.

In a medium bowl, sift together the flour, baking soda, salt, ginger, pumpkin pie spice and cinnamon. In a separate medium bowl, whisk together the sugar, eggs, vegetable oil, molasses and boiling water. Add sugar mixture to the flour mixture, blending just until combined. Add vanilla. Fold the crystallized ginger into the batter and pour into the prepared pan over the pears.

Bake for 20-25 minutes or until a toothpick inserted into the center of the cake portion comes out clean. Allow cake to cool on a wire rack for 10-15 minutes. Place a large plate or cake stand on top of cake and carefully invert the cake.

Pear Button Cake

Amberlie Kaiser (age 11)

1st Place – Children - 2007

1 1/4 cup flour
1 cup sugar
1 1/2 teaspoon baking soda
1 1/2 teaspoon salt
3/4 cup milk
1/3 cup shortening
1 egg
2 teaspoons grated orange peel

1 chopped pear
1/2 teaspoon triple sec
1 teaspoon sugar

Heat oven to 350 degrees. Grease and flour round pan 9 x 1 1/2 or square pan 8x8x2. Beat all ingredients except pear. Pour into pan. Bake until toothpick comes out clean (about 40 minutes) Drizzle with 1/2 teaspoon triple sec and teaspoon of sugar. Garnish with pear.

Pears Caramel

Second Place-2007

6 pears-not too ripe; peeled, halved, cored
3 to 4 T sugar
1/3 stick butter in pieces
1 cup or less heavy cream

Distribute sugar and butter over pears in baking pan. Bake 35 minutes at 425 degrees. Test for softness, taste, add cream, bake 10-15 minutes, taste. Serve warm (not hot) or cool.

Pears Daquoise

Honorable Mention-2007

Meringue

6 eggs whites whipped to peaks

1 1/2 cup finely ground almonds

1 cup sugar

1TB + 1 1/2 cornstarch

1/4 cup flour

Fold in nuts, cornstarch, flour after meringue with sugar peaks

Bake 3 discs, hearts, rectangles (name it) at 250 degrees 40-50 minutes on greased baking sheets.

Pear filling

3 to 5 peeled, sliced pears cooked and cooled, add sugar, amaretto to taste.

Butter cream frosting and filling

Praline:

1 cup ground and toasted almonds

1/2 cup sugar 3 T water- boil to caramelized state only swirling pan over medium hear, cool and pulverize in blender.

Butter cream:

1 cup sugar

6 egg yolks

Beat in heavy pan 3/4 cup hot mix - mix in with eggs Cook 5 minutes until thick. In mixer add to mixture 14 oz unsalted butter and almond flavoring, beat then cool. Add praline.

Layer meringue, butter cream and pears.

Pears Sicily

Diane Mac Donald 3rd Place Baked Goods 2000

4 pears - halved cores removed

1/4 cup chopped almonds toasted or untoasted

1 tablespoon butter - melted

2 drops almond extract

3/4 cups of sherry

Mix almonds, butter and extract. Fill pear cavities. Pour sherry over. Bake 350 degrees for 30 minutes (Serve hot or cold)

Moraga Pear-Ginger Jam

Kathryn Lyddans - 1st Place Jam 2000

5 cups chopped Moraga pears
1/4 cup fresh lemon juice
Rind from one lemon
3 cups sugar
1/2 cup chopped dried ginger
1 package (1.75 oz.) pectin for lower sugar recipes

Chop pears and add immediately to lemon juice and lemon rind. Mix 1/4 cup of sugar with pectin and add to the fruit. Bring mixture to a rolling boil, stirring constantly. Quickly stir in chopped ginger and remaining sugar. Return to a full rolling boil and boil for exactly one minute. Remove from heat, skim off any foam, fill jars immediately.

Corn and Arugula Salad with Roasted Red Pepper and Pear Vinaigrette

Susan Shenk

1st Place – Salad 2002

Salad

3 ears of fresh corn
1 head of red leaf lettuce
6-8 tablespoons tarragon vinaigrette – recipe below
Aunt Sue's Roasted Red Pepper and Pear Vinaigrette
1/2 pint cherry tomatoes

1 bunch arugula, picked of tough stems
6-8 tablespoons Parmigiano-Reggiano cheese shaved
18 small nicoise olives
Sliced ripe pears

Blanch corn in boiling water for 4 minutes and cool in ice water bath. Cut corn from cob and set aside. Make tarragon vinaigrette.

Tarragon Vinaigrette

1 tablespoon tarragon vinegar
Salad and pepper

6 tablespoons extra virgin olive oil

Combine vinegar and oil until emulsified. Season to taste.

To serve salad

On serving plates place a puddle of Aunt Sue's Vinaigrette around base of plate. In a large mixing bowl combine corn, arugula, red leaf lettuce, Parmigiano-Reggiano and tarragon vinaigrette. Toss gently, coating greens with light amount of vinaigrette. Divide among plates and garnish with olives, cherry tomatoes and pears.

Pear Smoothie

Megan Jackson and Lori Lent

1st Place – Other Category 2002

1 can drained pears

¼ cup orange juice

½ cup apple juice concentrate

1Tbsp limeade concentrate

½ cup vanilla ice cream

2-3 cups crushed ice

Mix ingredients in a blender until smooth and creamy. We suggest serving with a cherry on top.

Pear Sorbet

Kristen Clum

2nd Place– Other Category 2002

4 cups fresh pears, peeled, cored and cut into chunks

½ cup fresh lemon juice

½ cup sugar

3 tablespoons Poire William or other pear brandy

In a food processor, combine the pears, lemon juice and sugars; process until smooth. Add the Poire William and refrigerate until very cold. Pour the mixture into an ice cream maker and freeze according to the manufacturer's directions.

Moraga Pear Kutchen

Bob Green

2002

3 cup all purpose flour sifted
½ cup butter softened
1 egg
3 pears

3 tsp baking powder
1 ½ cup sugar
1/3 cup milk

Topping

½ cup butter, cold
½ cup brown sugar
½ cup granulated sugar
1 cup all purpose flour, sifted
2 tsp vanilla
3 tsp cinnamon

Mix first six ingredients until soft dough forms. Place in greased 10 inch round pan. With buttered hands spread till covers pan evenly. Peel and thinly slice pears to cover dough. For topping: mix remaining ingredients and crumble on top. Bake at 350 for 45 minutes.

Moraga Pear Bread

Megan Jackson and Lori Lent

1st Place – Bread 2001

2 cups flour
¾ cup sugar
3 t. baking powder
½ t. baking soda
½ t. salt
½ t. cinnamon
1 egg
1 dup canned pears
2 T. canola oil

Drain canned pears leaving a small amount of liquid. Blend until smooth in blender. Set aside. Sift flour, sugar, baking soda, baking powder and cinnamon into a bowl. In a separate bowl, beat egg. Blend pears and canola oil into egg. Pour mixture into dry ingredients. Stir just enough to make a batter. Bake in a greased 9X 5 X 3 inch pan at 350 degrees for 40-50 minutes or until tooth pick come out clean. Let cool for about 10 minutes before taking out of pan. Makes 1 loaf.

Creamy Pear Pie

Bob Green

1st Place – Pies 2001

2 cups pears, sliced and cooked

2 T. flour

$\frac{3}{4}$ cup sugar

1 pinch salt

1 egg

1 teaspoon vanilla

1 cup sour cream

9-inch deep dish unbaked pie shell

Mash cooked pears slightly, add flour, sugar and salt. Beat egg and vanilla and add to pear mix. Beat sour cream and fold into pear mixture. Pour into pie shell and bake 40 minutes at 350 degrees. Remove pie and sprinkle with topping and return to oven for 15 more minutes

Topping: Rub together like pastry dough with fork or fingers: $\frac{1}{3}$ cup sugar, $\frac{1}{3}$ cup sifted flour, 1 teaspoon cinnamon and $\frac{1}{4}$ pound soft butter.

Pergamit Fresh Pear Cake

Brian Pergamit

1st Place – Cakes 2001

Cake:

4 cups peeled, cored and chopped pears (about 4 pears)

2 cups white sugar

3 cups sifted all-purpose flour

1 t. salt

1½ t. baking soda

½ t. ground nutmeg

1 t. cinnamon

½ t. ground cloves

4 egg whites

2/3 cups canola oil

¼ t. vanilla

Glaze:

2 cups confectioner's sugar

4 T milk

2 T. butter softened

1 t. vanilla

Combine pears and sugar and let stand for one hour. Pre-heat oven to 325 degrees. Spray a 10-inch bundt pan with non-stick cooking spray. Slightly beat the egg whites and combine them with the oil and pear mixture. Combine the flour, salt, baking soda, nutmeg, cinnamon and cloves in a bowl. Put pear mixture in a mixer and add flour combination. Add vanilla. Pour batter into the prepared bundt pan. Bake at 325 degrees for 1 hour and 10 minutes. Remove from oven and let cool on a wire rack for 10 minutes before removing from pan. Combine confectioner's sugar, milk, butter and vanilla in mixer. Let cake completely cool and then drizzle glaze over cake.

Pear-ry French Streusel Pie

Jan Cordes - 1999

Crust for 9 inch pie

1 cup plus 2 tbs. flour

1/2 tsp. salt

1/3 cup canola oil

3 tbs. ice water

1 tsp. flour

1 tsp. sugar

Filling

3 tbs. dark brown sugar

1 tbs. flour

6 pears, peeled, cored and sliced into 1-inch chunks

2 tbs. lemon juice

1 cup fresh blackberries

Streusel topping:

1/2 cup soft saffola margarine

1/2 cup brown sugar

1 cup flour

1 tsp. sugar

1 tsp. cinnamon

Preheat oven to 450. Set on rack lowest position

Mix flour and salt. Add oil, mix with pastry blender. Add water gradually until dough is moist and pliable. Roll out between sheets of waxed paper. Line a 9-inch pie pan with pastry. Flute edges. Mix together the flour and sugar and sprinkle over the bottom of unbaked crust.

Combine filling ingredients into pie shell. Combine streusel ingredients and crumble with a pastry blender. Sprinkle over pie. Cover with foil strips to prevent crust from burning. Bake 10 minutes. Reduce heat to 350 and bake 40-50 minutes, after 25 minutes cover top loosely with foil after streusel has browned.

Optional: Lightly sprinkle additional cinnamon sugar over cooled pie

Pear Chutney

Marietta Biehn - 1999

2 cups cider vinegar
3 cups sugar
4 cups pears, peeled, cored and cut up
1/2 lb. currants or raisins
2 large garlic cloves, minced
2 tbs. candied ginger diced

Combine vinegar and sugar in a pot, bring to boil. Add remaining ingredients and cook slowly for 2 hours stirring frequently to prevent sticking. Spoon into hot sterilized jars leaving 1/4 inch space and seal. Process in boiling water bath for 10 minutes. Cool and enjoy.

Pear Mango Salsa

Sara Peargin

3rd Place Over-all – 2003

1/2 red onion, chopped fine
1/2 cup fresh mango, chopped medium
1/2 cup fresh pear, chopped medium (firm pears work best)
1 small garlic clove, chopped fine
1/2 cup cilantro, chopped fine
pinch of dried oregano
1 jalapeno, seeded and chopped fine
salt and pepper
dash of cumin and/or chili powder
1 1/2 teaspoons olive oil
juice of one small or medium lime

Preparation: Chop onion, mango, pear, garlic clove, cilantro and jalapeno according to the recipe. Put in a large bowl. Mix. Be careful not to crust anything. Add dried oregano, salt pepper, cumin and/or chili powder, olive oil and lime juice. Mix. Serve immediately or put in refrigerator. Great with chips, fish, salads chicken or just by itself.

Pear Chutney

Vicky Yancey

1st Place – Chutney and Jams - 2003

2 ½ cups cider vinegar

2 # dark brown sugar

The juice and zest of 6 oranges, the zest in ling fine shreds

About 3 TBL ground coriander

2 Tbl mustard seeds

4 cinnamon sticks broken into 1" pieces

1 TBL crushed red pepper

½ tsp cloves

½ tsp salt

4 pounds under-ripe Bartlett pears

1 pound ripe tomatoes, peeled, seeded and chopped

12 oz dark raisins

12 oz golden raisins

1 large onion, very thinly chopped

2 oz shredded fresh ginger

4 large garlic cloves finely chopped

1 C concentrated frozen apple juice

In a large pot, blend the vinegars, sugar, orange juice, 2 Tbl ground coriander, mustard seeds, cinnamon sticks, red pepper, cloves and salt. Peel, core and cut the pears in ½" slices straight into the pot, stirring to coat. Add orange zest, onion, ginger, tomatoes, both raisins and garlic. Stir to blend. Set over high heat. When pot simmers, turn to lowest heat. Simmer gently, uncovered, stirring often. After an hour and half or so, add apple juice. Simmer until chutney is thick, dark and syrupy. Refresh the coriander by adding another Tbl. Place chutney in clean, hot jars and process in water bath for 10 minutes.

Pear Crisp with Ginger

Emily Gilson

2008 – 2nd Place

Filling:

1 Tb sugar

½ t. vanilla extract

1 ½ lbs ripe pears

1 Tb all-purpose flour

Topping:

3/8 cup + 1Tb flour

¼ cup sugar

¼ t salt

1/8 cup chilled butter

¼ c minced crystallized ginger

1 ½ Tb honey

Pre-heat oven to 375

Combine first 3 ingredients in bowl. Sprinkle with the 1 Tb flour. Toss to coat. Put filling in 4x8 inch-baking pan coated with cooking spray.

Topping: combine 3/8 cup + 1 Tb flour, 1/4 cup sugar and 1/4 t salt in bowl. Cut in butter until mixture resembles coarse meal. Add ginger and honey. Stir until moist. Sprinkle over filling. Bake at 375 until golden and bubbly.

Refreshing Pear Salsa

Jodi Consoli

2008

2 ripe pears

1 tablespoon lemon juice

1/2 teaspoon cumin

2 teaspoons minced onion

1/4 cup fresh grated Parmesan cheese

1 tablespoon + 1 teaspoon diced chilies

2 tablespoons chopped cilantro

Mix and mash pears with lemon juice until you have a chunky mixture. Add remaining ingredients, stir well. Served chilled with corn chips.

Sour Cream Pear Cake with Cinnamon Cream Cheese Frosting

Brian Pergamit - 2008

1 tablespoon butter	2 tablespoons cinnamon sugar
3 ½ cups cake flour	1 ½ teaspoons baking powder
1 ½ teaspoons baking soda	¾ cup butter, softened
¼ teaspoon salt	1 1/3 cups white sugar
3 medium pears, cored and finely chopped	4 eggs
2 teaspoons vanilla extract	1 ¼ cups sour cream
½ teaspoon ground cinnamon	¾ cup packed light brown sugar
1 teaspoon ground ginger	

Frosting

1 teaspoon ground cinnamon	3 cups confectioners' sugar, sifted
1 package (8 ounces) cream cheese at room temp	

Preheat oven to 450 degrees. Generously butter a 9-inch bundt 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 ¾ cup of butter and white sugar until light and fluffy. Beat in the eggs, one at a time, 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 and ginger. Spoon 1/3 of the batter into the prepared pan. Sprinkle with 1/3 of the brown sugar mixture. Repeat layers two more times, ending with the brown sugar mixture on top.

Bake for 50-60 minutes until the top of the cake springs back when lightly pressed or a knife inserting into the crown comes out clean. Cool 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.

To make frosting: place the cream cheese and butter in a large mixing bowl. Blend with an electric mixer on low speed until combined-about 30 seconds. Stop the machine. Add the confectioners' sugar, a little at a time, blending with the mixer on low speed until the sugar is well incorporated-about one minute. Add the cinnamon, increase the mixer speed to medium and blend the frosting until fluffy-about one minute.

When cake is completely cool, frost the top ¼ cake with frosting. ENJOY!

Pear & Banana Muffins

By Nate Pergamit & Chris Peterson – Age 9

2004 – Tied for 1st Place

Ingredients

2 cups all-purpose flour	1 teaspoon baking soda
1 teaspoon salt	½ teaspoon ground cinnamon
½ teaspoon ground nutmeg	2/3 cup butter flavored shortening
1 ¼ cups white sugar	2 eggs
1 teaspoon vanilla extract	¼ cup buttermilk
½ ripe banana, mashed	3 ripe pears – peeled, cored and shredded

Optional Glaze

2 cups confectioners sugar 4 Tablespoons milk
2 Tablespoons butter – softened 1 teaspoon vanilla

Preheat oven to 375 degrees. Grease and flour 24 muffin cups or use paper liners. Sift together the flour, baking soda, salt, cinnamon, and nutmeg. Set aside. In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and buttermilk. Beat in the flour mixture, mixing just until incorporated. Fold in the mashed bananas and shredded pears. Fill each muffin cup half full. Bake in the preheated oven for 20 – 25 minutes, or until a toothpick inserted into the center comes out clean. Allow to cool.

Combine confectioners sugar, milk, butter and vanilla in a mixer. Drizzle over muffins.

Pear Cornmeal Upside Down Cake

Majorie Zedaker

2008 – Honorable Mention

1 stick plus 3 tab butter 1 c. sugar
3 pears peeled, sliced 1 cup cornmeal
1 teas. baking powder 1 teas. salt
3 large eggs ½ teas. vanilla
½ cup cream

Melt 3 T butter in cast iron skillet. Sprinkle with ¼ c. sugar and cook until it starts to bubble and turn golden. Cook pears until fruit softens. Arrange slices. Mix batter adding cornmeal last. Spread. Bake 350 for 20-22 minutes. Test. Cool 10 minutes. Invert.

Pergamit Caramel Pear Pie

Brian Pergamit – 2004 – Tied for 1st Place

Pie:

2 pre-made pie crusts	5 cups thinly sliced pears
2/3 cup white sugar	3 Tablespoons all-purpose flour
2 teaspoons ground cinnamon	1 teaspoon lemon juice 2tablespoons milk

Taffy Filling

1/3 cup all-purpose flour	1/2 cup packed brown sugar
1/4 cup butter, melted	

Caramel Sauce:

1/2 cup water	1 cup (7 ounces) granulated sugar	1 cup heavy cream
1/8 teaspoon salt	1/2 teaspoon vanilla extract	
1/2 teaspoon lemon juice from 1 lemon		

Caramel Sauce: Place the water in a heavy-bottomed 2-quart saucepan; pour the sugar in the center of the pan, taking care not to let the sugar crystals adhere to the sides of the pan. Cover and bring the mixture to a boil over high heat; once boiling, uncover and continue to boil until the sugar syrup is thick and straw-colored (it should register 300 degrees on a candy thermometer), about 7 minutes. Reduce the heat to medium and continue to cook until the syrup is deep amber (it should register 350 degrees on the candy thermometer), about 1 to 2 minutes. (This time varies and the process happens VERY quickly – if cooked too long, the caramel will have a burned, bitter taste) Meanwhile, bring the cream and salt to a simmer in a small saucepan over high heat (if the cream boils before the sugar syrup reaches a deep amber color, remove the cream from the heat and cover to keep warm).

Remove the pan with the sugar syrup from the heat; very carefully pour about one quarter of hot cream into it (the mixture will bubble vigorously and dangerously), and let the bubbling subside. Add the remaining cream, vanilla, and lemon juice; whisk until the sauce is smooth. (The sauce can be cooled and refrigerated in an airtight container for up to 2 weeks). Preheat oven to 375 degrees F.

Taffy: In a small bowl combine brown sugar, melted butter or margarine, and 1/3 cup flour. Mix well and set aside.

Pear Filling: Place pears in a large bowl. Add white sugar, 3 Tablespoons flour, cinnamon, and lemon juice. Toss until all ingredients are mixed well and pears are thoroughly coated. Spoon half of pear filling into pastry-lined deep-dish pan. Take half of the taffy and distribute it over the pears. Drizzle approximately 3 Tablespoons of caramel sauce over pears. Repeat process with the remaining pear filling, taffy and caramel sauce. Place top pastry over filling and seal well (this is very important – if edges are not sealed, filling will leak out all over). Cut steam vents and brush top crust with milk.

Cover pie with foil and place on a baking sheet. Bake in preheated oven for 25 minutes. Remove foil from pie and bake for another 20 to 25 minutes, until crust is golden. When pie is cooled, drizzle caramel sauce over the top.

Bud's Pear Chutney

Pat Rousseau - 1999

This is good spooned over cream cheese and served with crackers, as a garnish with curry dishes. Or, mix 1/2 cup chutney with 1-cup mayonnaise as a dip for fresh fruits.

3/4 cup cider vinegar
1 cup brown sugar
1 cup sugar
2 tsp. mustard seeds
2 tsp. salt
3/4 tsp. cayenne pepper
1 1/2 cups thinly sliced onions
2 cups crushed pears, unpeeled
1/2 cup preserved ginger in syrup or crystallized ginger chopped
2 large cloves garlic, chopped
1 cup raisins

In a saucepan, combine the vinegar, sugars, mustard seeds, salt and cayenne pepper.

Bring to a boil. Cook until the sugar has dissolved.

Add onions, pears, ginger, garlic and raisins. Bring to a boil. Lower heat and let simmer until thick, about 1 1/2 hours.

Pour into hot sterilized jars and seal.

Pear Honey

Beth Johnson - 1999

9 cups pears; peeled, cored and chopped
5 cups sugar
1 small can crushed pineapple
1 lemon or lime zest and juice

Mix all ingredients and cook over low heat, stirring constantly for 20 minutes. As the pears get soft, mash up more with a potato masher. Cook to desired consistency; it will be soft and runny

Moraga Pear Pepper Relish

Jim Falconer - 1999

Derived from a USA Pears recipe.

4 pounds (12) Bartlett pears, pared, cored and chopped
2 green peppers, seeded and chopped
1 red pepper, seeded and chopped
1 golden pepper, seeded and chopped
2 cups chopped onion
1 can (4 ozs.) diced chilies
1 1/2 cups cider vinegar
3/4 cup sugar
1 1/2 tsp. salt
2/3 tsp. ground cinnamon
2/3 tsp. ground cloves

Combine all ingredients in a large kettle. Bring to a boil; reduce heat and simmer about 1 hour or until thickened. Stir occasionally as mixture thickens

Remove from heat, ladle into clean, hot canning jars to within 1/8 inch of tops. Seal according to jar manufacturer's directions. Place jars on rack in canner. Process 10 minutes in boiling water bath two inches above jar tops.

Remove jars from canner. Place on racks; cool away from drafts. After 12 hours, test lids for proper seal and remove rings from sealed jars.

Pear Amber

Florence Lange - 1999

This is great on ice cream.

3 cups diced pears
1 orange, ground
1 pkg. Sure-jell
1 cup crushed pineapple
1/2 cup maraschino cherries and juice, quartered
4 1/2 cups sugar

Boil all fruit and Sure-jell for one minute after a full rolling boil is reached. Add sugar, boil 2 minutes.

Pear de las Flores

Diane MacDonald

Honorable Mention – Pies - 2001

6 servings

1. 4 large eggs
2. ½ cup sugars
3. 1 pinch salt
4. 1/3 cup flour
5. 1 cup milk
6. ¼ cup melted butter
7. 1 tsp grated lemon peel
8. 1 tsp vanilla

Butter 9" deep dish glass pie plate

Beat 1, 2 and 3

Whisk 4

Add 5, 6, 7 and 8

Pour this custard over 3 sliced peeled pears

Bake at 325 degrees for 55 minutes

Sprinkle with xxx sugar

Pear Almond Chutney

Linda Mays Gilson

1st Place - Chutney - 2001

4 cups pears diced

1 ¼ cup chopped pitted dates

1 cup raisins

1 cup sugar

¾ cup cider vinegar

¾ cups slivered toasted almonds

½ t. cinnamon

½ t. ginger

1/8 t. allspice

1/8 t. ground cloves

1/8 t. salt

Combine all ingredients in heavy saucepan except almonds. Bring to boil over medium heat. Stir often. Simmer uncovered 20 minutes. Cool to lukewarm. Sit in toasted almonds. Serve hot or cold.

Pear Tart with Almond Cream

Frank Nolte - 1st Place Baked Goods 2000

Equipment

10-inch fluted pan with a removable bottom

Food processor

10-inch non-reactive skillet just large enough to hold the pears

Flaky Pie Crust

9 tbs. butter cut into chunks and chilled at least an hour in freezer

1 1/2 cups + 1 1/2 tbs. pastry flour

1/4 tsp. salt

1/8 tsp. baking powder

3 1/2 to 4 1/2 tbs. ice water

1 1/2 tsp. cider vinegar

Place the flour, salt and baking powder in the bowl of the food processor with the metal blade and process for a few seconds to blend.

Add the butter, chunk by chunk and process for a second after each addition.

Add the cider vinegar while the motor is running.

Slowly add the water while the motor is running.

Keep processing until the dough forms a ball.

Flatten into a disk, put into a freezer bag and refrigerate for at least an hour. Longer is better.

Poached Pears

3 large, but firm pears, such as Bartlett or Bosc

2 1/4 cups of water

1 tbs. lemon juice

3 tbs. Poire William eau-de-vie (Pear Brandy)

1/4 + 2 tbl. Sugar

1 1/2 inches of vanilla bean, split lengthwise

Peel, halve, and core the pears just before you poach them so that they do not darken. Combine the water, lemon juice, Poire William, sugar and vanilla bean and stir to dissolve the sugar. Place the pears, hollow side down, in the pan and bring the liquid to a boil. Place a round of parchment on top of the pears and bring the liquid to a boil. Simmer over low heat, tightly covered, for 8 to 10 minutes or until a cake tester inserted in the thickest part of a pear center enters easily. The pears should be slightly firm. Remove the pan from the heat and cool, covered only by the parchment. It will take about 1 hour to cool completely.

The pear can be used immediately, but they develop more flavor if allowed to sit in the poaching liquid for at least 24 hours and up to 3 days.

Almond Cream Filling

1 cup sliced, blanched almonds
1/2 cup sugar
2 tbl. all-purpose flour
7 tbl. unsalted butter, softened
2 large eggs at room temperature
1/2 tsp. pure vanilla extract

In a food processor fitted with a metal blade, place the almonds, sugar and flour and process until the almonds are very fine. Empty the mixture into a bowl and set aside.

In a medium bowl, beat the butter until creamy. Beat in about 1/2 cup of the nut mixture. Beat in one egg along with another 1/2 cup of the nut mixture. Then beat in the second egg along with the remaining nut mixture until incorporated. Beat in the vanilla, Refrigerate until about 10 minutes before assembling the tart.

Assemble the Tart

Drain the pears well on paper towels, rounded sides up, reserving the poaching liquid and vanilla bean. Using a thin, sharp knife, slice each pear.

Spread the almond cream evenly in the cooled baked tart shell

Place the pear slices on top of the almond cream.

Bake 30 minutes or until the almond cream puffs slightly and turns a golden brown.

Pear Glaze

3/4 cup reserve syrup from poaching pears

3/4 tsp. of arrowroot or 1 tsp. of cornstarch

Make the Glaze

Measure out 3/4 cup of poaching syrup. Remove the vanilla bean and scrape the seeds into the syrup.

In a small saucepan or a 4-cup heatproof liquid measure in a microwave on high (about 10 minutes), reduce the syrup to 1/4 cup. Cool to room temperature.

Add the arrowroot or cornstarch to the reduced poaching liquid. Stir until dissolved; then cook briefly over medium heat, stirring constantly, until thickened and translucent.

Remove the pan from the heat and immediately pour the glaze into a small cup. Coat the pears well with the glaze.

Unfold the tart. Store for one day at room temperature or for three days in the refrigerator

Pear Sauce Raisin Bread

Rosie Kim

3rd Place – Other Category 2002

1 egg slightly beaten	2 cups unsifted regular all purpose flour
1 cup applesauce	2 teaspoons baking powder
¼ cup melted butter	¾ teaspoon salt
½ cup granulated sugar	½ teaspoon soda
¼ cup brown sugar, firmly packed	½ teaspoon cinnamon
1 teaspoon nutmeg	1 cup coarsely chopped walnuts
½ cup seedless raisins	

Pear Sauce: Peel, core and slice pears. Place in a container with a stick of cinnamon and ¼ cup water. Heat first at medium heat, then lower to simmer and cook until the pears are soft. Mash with a potato masher or with a fork.

In a bowl, combine the egg, pear sauce, melted butter, granulated sugar and brown sugar, blending well. Stir in the flour, baking powder, salt, soda, cinnamon and nutmeg. Stir until smooth. Stir in the raisins and chopped nuts. Pour batter into a well greased 5 by 9 inch loaf pan. Bake at 350 for 1 hour. Cool. This quick bread slices best the second day. Makes 1 large loaf.

Pear Butter

Marguerite Harrell

1st Place – Preserves 2002

2 quarts pear pulp
4 cups sugar
1/3 cup orange juice
1teaspoon orange rind
½ teaspoon nutmeg

To prepare pulp: quarter and core pears. Cook until soft adding water to prevent sticking. Press through sieve or food mill. Measure pulp. Add remaining ingredients, cook until thick about 35 minutes. Pour into hot jars leaving ¼ inch head space. Adjust caps. Process 10 minutes in boiling water bath.

Pear Chutney

Marguerite Harrell

2nd Place – Preserves 2002

4 quarts finely chopped pears
1 cup raisins
1 cup chopped onions
2-3 cups brown sugar
¼ cup mustard seed
2 tablespoons ginger
2 teaspoons minced garlic
1 hot red pepper
5 cups vinegar

Combine all ingredients in large pot. Cook slowly 40 minutes. Stir frequently. Poor into hot jars. Process 10 minutes in boiling water bath.

Brandied Pears

Marguerite Harrell

3rd Place – Preserves 2002

3 lbs ripe pears
1 pound sugar
1 1/3 cup water
1 cup white brandy

Pare, halve and core pears. Combine sugar and water for syrup. Cook pears in syrup until tender about 5 minutes. Place pears in bowl. Cook syrup until thick, about 5 minutes. Remove from heat and add brandy. Pack into hot jars, add syrup leaving ¼ inch head space. Seal and process 15 minutes in boiling water bath.

Individual Pear and Maple Cobblers

Susan Shenk

Best Overall – 2002

Filling

3 pounds ripe Bartlett or Anjou pears peeled, quartered and cored
2/3 cup Aunt Sue's Cinnamon Pear Syrup
1 T plus 1 tsp all purpose flour
½ tsp vanilla extract
1/8 tsp ground nutmeg
1 ½ T butter

Topping

1 ½ C all purpose flour

½ tsp baking powder

¼ tsp nutmeg

6 T chilled unsalted butter cut into ½ in pieces

9 T half and half

9 T Aunt Sue's Cinnamon Pear Syrup

¾ tsp vanilla extract

Melted butter

Sugar

Ground nutmeg

1 C chilled whipping cream

Additional Cinnamon Pear Syrup

Filling: Preheat oven to 425 degrees. Cut pears crosswise into ¼ inch slices. Combine in large bowl with maple syrup, flour, vanilla and ground nutmeg. Divide among 6 2/3 cup soufflé dishes. Dot tops with butter. Bake filling until hot and bubbling, about 18 minutes.

Meanwhile prepare topping – Mix 1st 3 ingredients in food processor. Add 6 tablespoons chilled butter and cut in until mixture resembles fine meal. Transfer to large bowl. Mix half and half, 6 tablespoons syrup and vanilla in another bowl. Add to dry ingredients; stir until just combined. Working quickly, drop batter in 3 mounds 1 heaping tablespoon per mound on top hot filling in each cup. Brush topping with melted butter and sprinkle with sugar and nutmeg. Immediately return cups to oven and bake 8 minutes. Reduce heat to 375 degrees and bake until toppings are golden and just firm to touch about 10 – 15 minutes. Cool at least 15 minutes.

In medium bowl beat 1 cup of whipping cream with 3 tablespoons cinnamon pear syrup to soft peaks. Serve cobblers warm with whipped cream. Drizzle additional cinnamon pear syrup over. Serves 6

Ginger Pear Tart

Pat Rouleau

3rd Place – Dessert - 2002

Crust

25 gingersnaps (about 1 ½ cups crumbs)

¼ cup margarine or butter melted

Orange marmalade, ¾ cups melted (put in small pan and bring to a boil. Lower heat and simmer about 5 minutes. Add 2 teaspoons kirsch or triple sec).

Put gingersnaps in processor and process to coarse crumbs. Mix with margarine or butter. Press into bottom and sides of 9 inch pie plate. Bake in preheated 350 degree oven 8 minutes. Cool. Lightly brush bottom of crust with melted marmalade. Save remainder for top glaze.

Butterscotch Pastry Cream

½ cup brown sugar

2 tablespoons flour

2 tablespoons cornstarch

¼ teaspoon salt

4 large egg yolks

1 1/3 cup milk, heated to simmer

1 teaspoon vanilla

Combine first 5 ingredients in mixer bowl. Beat at high speed until thick and pale yellow. Pour about 1/3 of the heated milk into the egg mixture and combine well. Pour back into remaining milk and whisk constantly, to prevent burning, until custard thickens and begins to bubble. Continue to cook 1 minute more. Add vanilla, pour into bowl, cover with plastic pressed against the custard to prevent skin forming. Chill.

Poached Pears

3-4 large Bartlett pears, each halved, cored, peeled and sliced into 12 slices lengthwise.

1 ¼ cups sugar

½ cup Triple Sec plus water to make 1 quart

2 tablespoons grated fresh ginger

1 cinnamon stick.

Combine all except pears. Bring to boil and cook until sugar is dissolved and mixture is clear. Add sliced pears. Simmer until tender when pierced with a small skewer. Remove from syrup and set aside. Spread pastry cream evenly into the crust. Arrange pears in an attractive pattern over the top. Spoon a light coating of the melted marmalade over the top of the whole tart. Chill at least an hour before serving and up to 4 hours.

Pear-Tart Apple Jam

Edna Tussey

2nd Chutney and Jams – 2003

4 cups diced pears
4 cups diced tart apples
5 T lemon juice
5 C sugar
Grated rind of 1 lemon

Peel and dice fruit; mix all ingredients thoroughly. Boil about 20 min. Take from heat and allow to stand about 10 min. to plump. Bring back to boil, stirring frequently until mixture is thick and clear (about 10 minutes). Pour into sterilized jars to within ¼ inch from top. Put on cap, screw band firmly tight. Process in boiling water bath 10 min.

Moraga Pear Salsa

Tom and Bobbie Preston

1st Place– Salsa and Sauces - 2003

1 ½ cup finely diced slightly firm Moraga Pears
1 ½ cup finely diced jicama
1 bunch green onions, including tops, thinly sliced
½ bunch cilantro, chopped
2-3 Serrano peppers finely minced
½ c white onion chopped
¼ cup white vinegar
1/8 cup canola oil
juice and zest of one lime
½ teaspoon salt
1 teaspoon sugar
1-2 garlic cloves finely minced
Mix and refrigerate. Great on chicken, amazing on fish or just gobble it with chips.

Pan con Pera de Moraga
(Moraga Pear Bread)

Dan Schalk - 1999

This bread is made with Moraga pears which have been allowed to ferment naturally. Only wild, naturally occurring yeast, which contributes to the natural pear fermentation process is used as leavening for the final bread. If Moraga pears are not available, use organic pears.

Pear Starter

1 large pear cut into pieces
3 tbs. sugar
2 tbs. spring water

First Refreshment

1 tsp. barley malt syrup or 1 tsp. honey
1/3 to 1/2 cup warm spring water
1/2 cup pear starter from the previous step
2 cups unbleached white flour

Second Refreshment

1 tsp. barley malt syrup or 1 tsp. honey
1/3 cup spring water
All of the amended starter from the First Refreshment
1 cup unbleached white flour

Final dough

1 lb. Moraga pears (4 cups cubed)
3 to 4 Tbs. butter for sautéing the pears
1 1/2 cup warm spring water
3 cups unbleached white flour
1 cup rye flour
1 tsp. salt
All of the pear starter from the Second Refreshment
Glaze (optional) 1 egg white beaten with 1/2 cup cold water.

To Make the Pear Starter

Combine the ingredients and let them rest, covered in a warm place for between 4 and 10 days. When the mixture has become highly alcoholic and gas bubbles start to develop, it is ready to use. If any mold, fungus or other fuzzy growth has developed on the pear mixture, carefully remove it. This should leave approximately 1/2 cup of the mixture.

For the First Refreshment

Dissolve malt syrup or honey in the warm water. Mash the pieces of pear to a paste and add the malt syrup mixture. Add flour by the handful while mixing with a wooden spoon. When the dough comes together, empty it onto the worktable and knead in the rest of the flour. Continue kneading into a firm dough for between 8 and 10 minutes. Place dough in a container, covered with a damp dish towel, in a very warm spot to rise for between 8 and 10 hours. If the dough looks splotchy and spooky, throw it out and start over. If it look round and well risen, it is ready to be refreshed.

For the Second Refreshment

Dissolve malt syrup or honey in the warm water. Break up the dough in a bowl and pour the malt syrup and water mixture over it. Start adding the flour by the handful while mixing with a plastic dough scraper. Mix into a firm dough. If necessary up to 1 to 2 tbs. more flour may be added to make the dough firm, but not too dry. Let the refreshed dough ferment for between 3 and 5 hours, in container covered with a damp cloth as before. It should double in size.

To Make Final Dough

Begin by preparing the pears. Peel, core and cut them in to 1/2 inch pieces. Sauté them in the butter just for a few minutes until they have softened. Set them aside. Poor the warm water into a large bowl. Chop up the down from the Second Refreshment with a dough cutter or knife and add it to the water. Combine the salt with the flours, and then start adding the dry mixture to the liquid by handfuls while mixing with a spoon. After you have added several handfuls of flour, you will need to stir the spongy mixture quite vigorously in order to dissolve the dough and make sure it becomes well incorporated in this early stage. Continue adding the flour until you have only several handfuls left and the dough has come together somewhat. This will take about 10 minutes. Empty the dough out onto a worktable, clean off your hands and the bowl with a plastic dough scraper and just before the final cup of flour is added to the dough, add the sautéed pears and incorporate them. Then knead the dough to a firm consistency with the rest of the flour.

Set the dough aside, covered in a warm place, to rise for between 2 and 6 hours, until it has doubled in bulk. Cut the dough into 2 or 4 pieces and shape each piece into a round ball. Do not be concerned if the pears break through the skin of the dough when you are shaping it. Just try to poke them back in. Place the loaves on a parchment lined baking sheet or, if you plan to use a baking stone, on a flour-dusted board. St them aside, covered in a warm place, to rise for between 1 and 3 hours. Glaze the loves and, with a razor blade, slash the loaves in a tic-tac-toe pattern.. bake the loaves in a preheated 425 to 450 degree oven, either directly on the baking stones or on a baking tray for between 35 and 40 minutes. For the last 15 minutes of baking, turn the oven down to between 375 and 400 degrees. When done baking, remove and let them cool on a wire rack.

Fresh Pear-Raspberry

Jackie Reising

1st Place – Over-all 2003

Filling:

3 oz. cream cheese

½ cup powdered sugar

1 teaspoon vanilla

¾ cup heavy cream, whipped

4 fresh pears, unpeeled

1 dozen raspberries

Glaze:

¼ cup sugar

2 ¼ teaspoons cornstarch

2 tablespoons pear brandy

1 tablespoon lemon juice

½ cup water

Crust:

Prepare your favorite 9" pie crust recipe.

Place pie crust dough in a 9" tart pan, prick and bake for approx. 7-10 minutes. While pie crust is baking, slice pears 1/4" thick. Quickly poach in fry pan in 1 cup water and ¼ cup pear brandy, about 2-3 minutes. Remove from liquid and drain.

Do not overcook. Place pie crust dough

Filling: Beat the cream cheese. Add the sugar, vanilla and fold in the whipped cream. Spread mixture evenly over baked tart shell. Arrange fruit decoratively on top in concentric circles, overlapping pears. *Glaze:* In a saucepan, blend ingredients and stir to dissolve the cornstarch. Simmer over low heat until translucent. Pour over tart while the glaze is still slightly warm. Refrigerate until ready to serve.

Pears au Chocolat

Jackie Reising

1st Place – Desserts 2003

4 ripe pears with stems

Poaching liquid

Nut filling

Chocolate Sauce

Core pears from bottom, but leave stems intact; peel. Slice piece off bottom to make a flat base. In medium saucepan, mix:

3 bottles of red wine

1 whole cinnamon stick

1 large Bay leaf

1 vanilla bean, split lengthwise

1 ½ teaspoons whole cloves

1 ½ teaspoons whole cardamom seeds

1 ½ teaspoons allspice

1 tablespoon chopped fresh ginger

1 whole nutmeg

Cover; simmer over low heat 10-20 minutes, depending on firmness of pears or just until pears are soft. Remove from heat; add vanilla. Cool pears in syrup; refrigerate.

Prepare nut filling and chocolate sauce. *Nut filling:* in a small bowl, stir together 6 tablespoons finely chopped nuts; 1

tablespoon powdered sugar; 1 teaspoon milk *Chocolate Sauce:* In a small saucepan, combine 6 tablespoons water; 6 tablespoons sugar; ¼ cup butter. Heat to boiling. Remove from heat; stir in 1 1/3 cups mini semi-sweet chocolate chips and stir until chocolate has completely melted; beat or whisk until smooth. Cool.

To serve, drain pears; spoon nut filling into cavities. Place pears on dessert plates. Spoon chocolate sauce onto each pear.

Optional: serve with whipped cream

Indonesian Pear and Chicken Salad

Elaine Lind

1st Place – Salad - 2003

2 c. chicken, cooked, cold, bite sized
2 c. pears
½ c. macadamia nuts coarsely chopped
½ c. cucumber, slice
1 T. crystallized ginger, slivered
2 T. green onions, thinly sliced
Dressing-below
Lettuce cups
2 T shredded coconut, toasted

Place chicken in a bowl. Pare, halve, core and slice the pears into bite-sized pieces. Add to the chicken along with nuts, cucumbers, ginger and onion. Add the curry dressing and mix gently. Place lettuce cups on individual salad plates. Spoon salad onto lettuce and sprinkle with the coconut.

Dressing: ½ c. yogurt; 2 T mayonnaise; ½ tsp curry; ¼ tsp dry mustard; ¼ tsp Chinese 5 spice; ¼ tsp garlic salt; 1 T peanut butter; 1 T rice wine vinegar. Blend ingredients together. Dressing can be made the day before to let flavors develop; assemble salad shortly before serving.

Oven Roasted Pears with Gorgonzola and Walnuts

A. Ciapponi

2nd Place – Salads -2003

3 ripe pears
1 lemon cut in half
1 T butter
1 T sugar
1 oz Blue or Gorgonzola cheese
1/3 cup chopped toasted walnuts
Oven 400 degrees

Cut pears in half. Scoop out seeds and long fibers. Rub cut surface of pear with lemon juice and set aside. When done squeeze lemon over pears. Grease baking dish just large enough for pears to fit with butter. Sprinkle sugar over bottom of dish and place pears cut side down. Bake until sugar and butter melt and form a syrup, the cut surface of the pears begins to turn a little golden and pears are cooked through about 35-40 minutes. Turn pears over and gently push them around in syrup. Remove to individual dessert plates or platter. Put 1 tsp of cheese in each pear cavity. Scatter nuts over pears. Let stand about 10 minutes before serving.

Pear Honey

Pat Rouleau

2nd Over-all – 2003

3 pounds firm ripe pears (about 8 large)
1 cup undrained canned crushed pineapple
5 cups sugar
1 large lemon, finely chopped, including peel

Peel, core and slice pears. Chop coarsely by hand or in food processor (do not puree). Combine with pineapple, sugar and lemon in large kettle. Bring to a boil and simmer, uncovered for about 20-30 minutes, until thickened, stirring frequently. Stir in a few drops of yellow food coloring if desired. Ladle into 6 hot sterilized 6 oz glasses and seal. Turn upside down for about 10 minutes to seal, then set upright. Cool thoroughly, undisturbed. This will be a rather runny consistency like real honey. Delicious on biscuits, toast or ice cream.

Hawaiian Pear Loaf

Victoria Maglio

2nd Place Desserts – 2003

2 cups all-purpose flour	2 ½ tsp baking powder
1 tsp baking soda	1 tsp ground cinnamon
½ cup granulated sugar (white)	½ cup firmly packed light brown sugar
½ cup salted butter at room temperature	
2 large eggs at room temperature	2 tbl whole milk
¼ cup of water	¼ cup vegetable oil
1 ½ tsp vanilla extract	2 cups of medium ripe, diced, peeled Bartlett pears
½ cup chopped Macadamia nuts	1/3 cup sweetened flaked coconut.

1) Pre-heat oven to 350 degrees. Butter a 9x5x3 inch loaf pan. Lightly dust with additional flour and tap out excess. 2) In a small bowl, stir together flour, baking powder, baking soda, and cinnamon. In a large bowl, using a hand held mixer, cream together sugars and butter for 1 ½ minutes. One at a time, add eggs, beating well after each addition. Beat in milk, vanilla and vegetable oil. Add water to maintain batter pliability if needed. Stir in and combine flour mixture. Batter will be somewhat thick and dense. Hand stir in pears, macadamia nuts and coconut flakes. 3) Scrape batter into prepared pan and spread evenly. Bake for 60-75 minutes. 4) Remove pan and place on a wire rack. Cool for 10-15 minutes before removing bread from pan. Finish cooling on rack. Store completely cooled bread in an airtight container in refrigerator. Serve at room temperature.

Sweet Pear Wonton Surprise

Brian Pergamit

1st Place – Dessert - 2002

4 pears diced
3 tablespoon butter
1 cup sugar
½ cup brown sugar
2 tablespoon water
¼ teaspoon vanilla
½ teaspoon cinnamon
1 package of wontons
oil for frying
confectioner's sugar
cinnamon and sugar

Melt butter in a non-stick pan. Add diced pears and sauté for 3-5 minutes. Add sugars and water. Mixture will caramelize. Add vanilla and cinnamon. Mix well. Set aside and allow to cool. Heat oil to 350 degrees. Peel open one wonton, fill with pear mixture and fold over wonton. Sear with water. Place in oil until brown (this will happen very quickly). Wonton will puff up. Remove from oil and place on paper towel or wire rack. Sprinkle with confectioners sugar or cinnamon and sugar as desired. Try different filling for fun – we tried chocolate chips and marshmallows and sweetened raspberries.

Pear Charlotte

Frank Nolte

2nd Place – Dessert - 2002

Special Equipment

9 inch springform pan at least 2 ½ inches high

17 x 12 jelly roll pan

Cake Components

1 Biscuit Roulade for sides of mold

¾ cup raspberry jam (sees removed)

1 8 inch disc of biscuit roulade to line bottom of pan

5 or 6 pears poached

Bavarian Cream

¼ cup apple jelly glaze

Biscuit Roulade

Heat oven to 450 degrees

1/3 cup sifted cake flour

3 tablespoons unsifted cornstarch

4 large eggs

1 large egg yolk

¼ tsp. vanilla.

Whisk cake flour and cornstarch together. Separate 2 eggs, place yolks in large mixing bowl. Reserve 2 egg whites. Add additional yolk and 2 more eggs. Beat 5 minutes until thick and fluffy and have tripled in volume. Beat in vanilla. Sift flour mixture into egg mixture. Beat egg whites until soft peaks form. Beat in remaining tbl sugar and continue to beat until stiff peaks form, Fold whites into batter and pour into pan. Bake 7 minutes. Cool and remove form pan.

Oil sides of springform pan. Cut 8 inch disk from roulade. Cut remaining roulade into strips 2 ½ inches wide. Brush raspberry jam onto one side of each rectangular strip and stack them. Wrap in wax paper, put wrapped strips in a freezer bag and place in freezer for half hour. Line pan bottom with disk, sides with rectangular strips.

Poached Pears

Peel pears and cut in half. Core each pear half and remove stem. Bring 4 cups of water to a boil. Add 2 tsp. lemon juice, ¼ dup of sugar, one tsp. vanilla and 2 tbl pear liqueur. Simmer 10 minutes, allow to cool.

Pear Bavarian Cream

CUSTARD

1/4 cup sugar

Pinch of salt
1 tbl gelatin
5 large egg yolks
1 ½ cups of pear poaching liquid
1 cup heavy cream

ITALIAN MERINGUR

1/3 cup sugar
2 tbl water
2 large egg whites
¼ tsp cream of tartar
2 tbl pear liqueur

In a small, heavy, non-corrodible saucepan, stir together ¼ cup of sugar, the salt, gelatin and yolks until well blended. In another small saucepan heat the pear poaching liquid to the boiling point. Stir in a few tablespoons into the yolk mixture, then gradually add the remaining liquid, stirring constantly. Heat the mixture to just before the boiling point (180 degrees). Steam will begin to appear and the mixture will be slightly thicker than heavy cream. Whip the cream until it mounds softly when dropped from a spoon. Refrigerate and prepare the Italian meringue. In a small heavy saucepan stir together the 1/3 cup sugar and water. Heat stirring constantly until the sugar dissolves and the syrup is bubbling. Stop stirring and turn down heat to the lowest setting. In a mixing bowl beat the egg whites until foamy, add the cream of tartar and beat until stiff peaks form when the beater is raised slowly. Raise the heat and boil the syrup until a thermometer registers 248 degrees (firmball stage). Immediately remove from the heat and pour the syrup into a glass measure to stop the cooking. Beat the syrup into the whites in a steady stream, avoiding the beaters, to keep syrup from spinning onto the sides of the bowl. Cover with plastic wrap and set aside. Cool the custard in an ice-water bath. Whisk in the pear liqueur and continue to whisk, fold in the Italian meringue and whipped cream until just incorporated. Remove from the water bath and pour into the biscuit-lined mold. Refrigerate for a least an hour.

Poached Pear Topping

Use a thin sharp knife to cut the poached pears lengthwise into thin slices. Place a fan of overlapping slices on top of the filling with pointed ends at the center. Heat ½ of apple jelly and a tbl of liqueur until it becomes a liquid. Brush with glaze.

Canned Pears with Cinnamon

Marguerite Harrell
2002

Syrup: 1 cup sugar – 3 cups water

Boil syrup and keep hot while filling quart jars with pears. Add syrup and cinnamon. Seal and process 20 minutes in hot water bath.

Pear Jumble Pie

Emily Gilson and Shannon Bruce
2nd Place – Pies 2001

1 unbaked 9-inch deep dish pie crust
¼ cup unbleached all-purpose flour
1 t. ground ginger
¼ cup (1/2 stick) butter, cut into small pieces
Julienne zest and juice of 1 lemon

2/3 cup packed dark brown sugar
¼ cup uncooked rolled oats
1 t. ground cinnamon
6 medium ripe Bartlett or Bosc pears

Pre-heat oven to 375 degrees.

Fit the pie crust into a 9-inch pie pan, trim and flute the edges and set it aside.

Combine the brown sugar, flour, rolled oats, ginger and cinnamon in a medium bowl. Cut in the butter until the mixture resembles coarse crumbs. Sprinkle about half the mixture (about ¼ cup) into the pie pan. Core, peel and halve the pears. Coarsely chop 4 of the pear halves and toss them with the lemon zest and half the lemon juice. Scatter this mixture over the crumbs. Cut each of 7 pear halves into ¼ inch thick lengthwise slices from the wide end almost to the stem end. Arrange each half on the crumb pear mixture with the wide ends of the pears toward the edge of the pie. Gently press down on the pear halves to fan the slices. Chop up the remaining pear half and place it in the center. Sprinkle the remaining lemon juice over the pears, then sprinkle with the remaining half of the crumbs.

Bake on the bottom shelf of the oven for 40-45 minutes or until the crumbs are browned and the pears are tender. Let cool on a rack. Serve at room temperature.

Walnut Spice Pear Cookies

Laura Reed
2009

1/2 C butter, softened
1 1/2 C brown sugar
1 egg
2 tsp Madagascar Vanilla
2 C all-purpose flour
1 1/2 tsp baking powder
1 heaping tsp cinnamon
1 heaping tsp ginger
1 pear – peeled, cored, diced
1/2 cup chopped walnuts

Preheat oven to 350. Combine butter, sugar. Add egg and vanilla. Combine flour, spices and baking powder in separate bowl, then add to mixture. Mix in walnuts and chopped pear. Bake on cookie sheet, 20-25 minutes.

Wine Lovers Pear Tart

Sharon Metcalf

2009

Crust

1 1/2 cup unbleached flour
3 tablespoons powdered sugar
1/2 teaspoon salt
10 tablespoons unsalted butter
2 tablespoons ice water

Nut Sugar

1/2 cup almonds (toasted) or 1/2 cup pistachios
1/4 cup sugar

Pear Filling

1 cup water
2 1/2 cups dry red wine (I use Louis Jadot-Beaujolais)
1 cup sugar
2 tablespoons fresh lemon juice
1 teaspoon grated lemon peel
5 whole cloves
1 cinnamon stick, broken in half
3 large pears – firm, peeled, halved and cored
1/2 cup dried cranberries
1/3 cup dried sour cherries

Crust: Blend flour, sugar and salt in processor. Add butter; pulse until mixture resembles coarse meal. Add ice water; pulse until mixture begins to clump. Gather into ball, flatten into disk and wrap in plastic. Chill about one hour. Place in a 9 inch tart pan with removable bottom. Press all around and up the sides, making the sides somewhat thicker. Pierce all over with fork. Freeze for 10 minutes. Bake at 400 degrees for 25 minutes. Cool on rack.

Pear Filling: Combine first seven ingredients in large heavy pan; bring to boil, stirring until sugar dissolves. Add pears; bring to boil. Reduce heat; cover and simmer for 8-10 minutes until tender. Pierce with knife to test. Remove pears from liquid, carefully setting them aside on dish in single layer. Add cranberries and cherries to liquid; simmer about four minutes. Remove cranberries and cherries to dish in single layer. Boil down poaching liquid until reduced to about 1 cup, stirring often.

Brush crust with 2 tablespoons poaching syrup; sprinkle **nut sugar** over. Place pear half on cutting surface and cut crosswise into 1/4 inch slices, carefully lift pear with spatula onto crust with stem sides in center and bottom out to edge. Separate cuts slightly; form star pattern with the pears. Place cranberries and cherries in tablespoon of syrup and insert them between pear halves. Brush pear with some of the syrup. Remaining syrup is wonderful on pancakes.

Bartlett and Humboldt Fog Appetizers

Irline Van Ardenne

2009

1 package Water crackers
2 Bartlett Pears, sliced into small triangles
1/2 lb Humboldt Fog Goat Cheese, sliced
1 lb Dried Bartlett Pears, chopped
2 Tbsp Pecans
2 Tbsp Cognac
1 Tbsp Pear Liqueur
1 Tbsp lemon juice
1 tsp sugar

For the conserve:

Bring dried pears and 1 cup of water to a boil. Simmer for 15 minutes. Add remaining ingredients and simmer a few more minutes until conserve is a spreadable consistency.

To assemble the appetizers:

Spread conserve on a water cracker, arrange a slice of pear and a slice of cheese on top.

Caramelized Pear Flower Cake

Ellen Beans

2010 First Place

6 T. (3/4 stick) unsalted butter

3/4 cup packed golden brown sugar

2 1/4 lb Bosc pears, peeled, quartered, cored (about 4) + 2 more for grated pears (see below)

1 1/3 cup all purpose flour

2/3 cup sugar

3 T. minced crystallized ginger

1 1/2 tsp ground cinnamon

1 tsp baking soda

1/2 tsp ground ginger

1/2 tsp salt

3 large eggs

1/2 cup vegetable oil

1 tsp vanilla extract

1 tsp grated orange peel

1 cup grated peeled Bosc pears (about 2)

Preheat oven to 350. Melt butter in heavy 10 inch diameter ovenproof skillet** over low heat. Remove from heat, sprinkle with the brown sugar. Arrange quartered pears in flower design atop sugar, cutting some pieces to fit center as necessary. Whisk next group of ingredients together in a medium bowl to blend. In a large bowl, whisk eggs, oil, vanilla and orange peel to blend. Mix in grated pears. Mix dry ingredients into egg mixture. Carefully pour batter over pears, Bake cake until tester inserted into center comes out clean, about 40 minutes. Cool cake in skillet on rack for 20 min. Run knife around skillet sides to loosen. Place plate on skillet over cake, invert cake onto plate. Serve warm Optional: top with whipped cream or vanilla ice cream.

Makes 8 servings ** Instead of skillet, could use 10 inch glass deep pin pan. If so, adjust oven to 325 and bake for 55 minutes.

Pear tarte Tatim

Sharon Metcalf
2010 Second Place

½ cup sugar
¼ cup water
1 teaspoon corn syrup
2 Tablespoons unsalted butter
½ vanilla bean, seeds scraped into a bowl
1 tablespoon grated fresh ginger
4 pears peeled, cored and sliced
¼ cup slivered almonds
1 sheet frozen puff pastry (thawed)

Stir sugar, ¼ cup water and corn syrup in heavy 10 inch skillet over low heat until sugar dissolves. Increase heat and boil for 4 to 5 minutes. Remove from heat and stir in butter, vanilla seeds and ginger. Arrange pear in a star shape and sprinkle almond around. Cook over medium heat for 15 minutes or until pears are tender. Cool slightly and place puff pastry over pears. Bake at 375 for 15-20 minutes or until pastry is puffed and browned. Cool in pan for 2 hours. Serve with whipped cream or ice cream.

Fresh Pear Cake

Cathy Corsi
2010 Third Place

1 cup of sugar or less	2 tsp soda
½ cup butter	½ tsp nutmeg
2 eggs	1 cup white flour
1 cup whole wheat pastry flour	4 cups pears peeled and diced
2 tsp cinnamon	2 tsp vanilla
1 cup chopped nuts	¼ cup sherry or Marsala wine

Beat sugar and butter. Beat in eggs, Sift dry ingredients. Add. Fold in pears, nuts, vanilla, sherry. Spoon into 9x13 greased and floured pan. Bake 35-45 minutes at 350.

Pear Granola

Linda Gilson
2010 Fourth Place

3 cups oats
almonds handful
brown sugar – pinch
oil ¼ cup
salt pinch

cashews handful
coconut handful
honey ½ teaspoon
maple syrup ¼ cup

Mix, Bake at 300 for 40 minutes