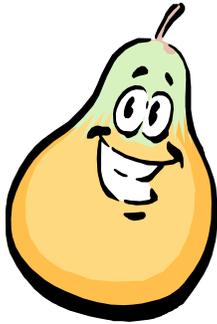


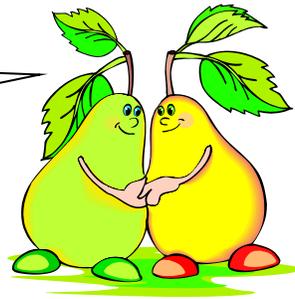
MORAGA PEAR RECIPE CONTEST WINNERS

1999 – 2017



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Pear Recipe Contest winners since 1999

Recipes available at Moraga Park Foundation website at

www.moragaparks.org/PearRecipeBook.pdf

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, 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 most 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, sliced	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.

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.

Bud's Pear Chutney

Pat Rousseau - 1999

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.

Moraga Pear Pepper Relish

Jim Falconer - 1999

4 pounds (12) Bartlett pears, pared, 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

3 cups diced pears	1 orange, ground
1 pkg. Sure-jell	1 cup crushed pineapple
1/2 cup maraschino cherries and juice	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 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 peeled, cored, coarsely chopped pears.	

Bring vinegar and sugars to a boil, add chopped garlic, ginger and other spices, onion and the raisins. Simmer for an hour, 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 grated	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°. 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 comes out clean. This is a moist, heavy cake-like bread.

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 butter, cut into 1/2" 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°. 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.

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.

Pear Tart with Almond Cream

Frank Nolte - 1st Place Baked Goods 2000

Pie Crust

9 tbs. butter cut into chunks and chilled 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 firm pears	2 1/4 cups of water
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1 tbs. lemon juice
1/4 + 2 tbl. Sugar

3 tbs. Pear Brandy
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
2 tbl. all-purpose flour
2 large eggs at room temperature

1/2 cup sugar
7 tbl. unsalted butter, softened
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.

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

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

Curried Moraga Pear & Delicata Squash Soup

1st Prize Soup and Best Over-all Entry – 2001 - Elaine Lind

1 tsp. vegetable oil
1 clove garlic, minced
1 T. pure maple syrup
3 cups vegetable broth
2 cups peeled & diced Bartlett pear

1/2 cup chopped onion
1 T. curry powder
1 tsp ground cumin
2 cups peeled & diced delicata squash

Garnishes: crème fresche, 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 fresche and sprinkle with chopped cilantro. You could reduce the amt. of curry to 2 tsp. for a milder taste.

Moraga Pear Bread

1st Place – Bread 2001 - Megan Jackson and Lori Lent

2 cups flour
3 t. baking powder
1/2 t. salt
1 egg
2 T. canola oil

3/4 cup sugar
1/2 t. baking soda
1/2 t. cinnamon
1 dup canned pears

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° for 40-50 minutes or until tooth pick comes out clean. Let cool 10 minutes before taking out of pan. Makes 1 loaf.

Creamy Pear Pie

1st Place – Pies 2001 - Bob Green

2 cups pears, sliced and cooked	2 T. flour
¾ 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°. Remove pie and sprinkle with topping and return to oven for 15 more minutes

Topping: Rub together like pastry dough with fork or fingers: 1/3 cup sugar, 1/3 cup sifted flour, 1 teaspoon cinnamon and ¼ pound soft butter.

Fresh Pear Cake

1st Place – Cakes 2001 - Brian Pergamit

Cake:

4 cups peeled, chopped pears (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°. 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 ° 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 Almond Chutney

1st Place - Chutney – 2001 - Linda Mays Gilson

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 Jumble Pie

2nd Place – Pies 2001 Emily Gilson and Shannon Bruce

1 unbaked 9-inch deep dish pie crust	2/3 cup packed dark brown sugar
¼ cup unbleached all-purpose flour	¼ cup uncooked rolled oats

1 t. ground ginger
 ¼ cup (1/2 stick) butter, cut into small pieces
 Julienne zest and juice of 1 lemon

1 t. ground cinnamon
 6 medium ripe Bartlett or Bosc pears

Pre-heat oven to 375°. Fit pie crust into a 9-inch pie pan, trim and flute edges; set 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.

Corn and Arugula Salad with Roasted Red Pepper and Pear Vinaigrette

1st Place – Salad 2002 - Susan Shenk

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
 ½ pint cherry tomatoes

1 bunch arugula, picked of tough stems
 6-8 tbsps parmesan 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. 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, parmesan and tarragon vinaigrette. Toss gently, coating greens with light amount of vinaigrette. Divide among plates, garnish with olives, cherry tomatoes and pears.

Pear Smoothie

1st Place – Other Category 2002 - Megan Jackson and Lori Lent

1 can drained pears
 ½ cup apple juice concentrate
 ½ cup vanilla ice cream

¼ cup orange juice
 1 Tbsp limeade concentrate
 2-3 cups crushed ice

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

Pear Sauce Raisin Bread

3rd Place – Other Category 2002 - Rosie Kim

1 egg slightly beaten
 1 cup applesauce
 ¼ cup melted butter
 ½ cup granulated sugar
 ¼ cup brown sugar, firmly packed
 1 teaspoon nutmeg
 ½ cup seedless raisins

2 cups all purpose flour
 2 teaspoons baking powder
 ¾ teaspoon salt
 ½ teaspoon soda
 ½ teaspoon cinnamon
 1 cup coarsely chopped walnuts

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.

Pear Butter

1st Place – Preserves 2002 - Marguerite Harrell

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

2nd Place Preserves 2002 - Marguerite Harrell

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. Pour into hot jars. Process 10 minutes in boiling water bath.

Pear and Maple Cobbler

Best Overall – 2002 - Susan Shenk

Filling

3 lb 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	Ground nutmeg
Melted butter	Sugar

1 C chilled whipping cream	Additional Cinnamon Pear Syrup
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Filling: Preheat oven to 425°. 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° and bake until toppings are golden and just firm to touch about 10 – 15 minutes. Cool 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.

Sweet Pear Wonton Surprise

1st Place – Dessert – 2002 - Brian Pergamit

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°. 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 confectioner's sugar or cinnamon and sugar as desired. Try different filling for fun – we tried chocolate chips and marshmallows and sweetened raspberries.

Pear Charlotte

2nd Place – Dessert – 2002 - Frank Nolte

1 Biscuit Roulade for sides of mold	¾ cup raspberry jam (seeds removed)
1 8 inch disc of biscuit roulade	5 or 6 pears poached
Bavarian Cream	¼ cup apple jelly glaze

Biscuit Roulade

Heat oven to 450°	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 from pan.

Oil sides of spring-form 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 cup of sugar, one tsp. vanilla and 2 tbl pear liqueur. Simmer 10 minutes, allow to cool.

Pear Bavarian Cream

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°). 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

Filling:

3 oz. cream cheese
1 teaspoon vanilla
4 fresh pears, unpeeled

½ cup powdered sugar
¾ cup heavy cream, whipped
1 dozen raspberries

Glaze:

¼ cup sugar
2 tablespoons pear brandy
½ cup water

2 ¼ teaspoons cornstarch
1 tablespoon lemon juice

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.

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.

Indonesian Pear and Chicken Salad

1st Place – Salad – 2003 - Elaine Lind

2 c. chicken, cooked, cold, bite sized
½ c. macadamia nuts coarsely chopped
1 T. crystallized ginger, slivered
Dressing-below
2 T shredded coconut, toasted

2 c. pears
½ c. cucumber, slice
2 T. green onions, thinly sliced
Lettuce cups

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, sprinkle with 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

2nd Place – Salads -2003 - A. Ciapponi

3 ripe pears
1 T butter
1 oz Blue or Gorgonzola cheese

1 lemon cut in half
1 T sugar
1/3 cup chopped toasted walnuts

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 at 400° 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

2nd Over-all – 2003 - Pat Rouleau

3 pounds firm ripe pears
5 cups sugar

1 cup canned crushed pineapple
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 rather runny consistency like real honey. Delicious on biscuits, toast or ice cream.

Hawaiian Pear Loaf

2nd Place Desserts – 2003 - Victoria Maglio

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 grimily 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 diced, peeled Bartlett pears	½ cup chopped Macadamia nuts
1/3 cup sweetened flaked coconut.	

Pre-heat oven to 350°. Butter a 9x5x3 inch loaf pan. Lightly dust with additional flour and tap out excess. 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 better 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. Sir in and combine flour mixture. Batter will be somewhat thick and dense. Hand stir in pears, macadamia nuts and coconut flakes. Scrape batter into prepared pan and spread evenly. Bake for 60-75 minutes. Remove pan, place on a wire rack. Cool for 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.

Pear Chutney

1st Place – Chutney and Jams – 2003 - Vicky Yancey

2 ½ cups cider vinegar	2 lb dark brown sugar
Juice & zest of 6 oranges	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.

Caramel Pear Pie

Brian Pergamit – 2004 – Tied for 1st Place

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 tsp lemon juice 2 tablesp milk

Taffy Filling

1/3 cup all-purpose flour	½ cup packed brown sugar
¼ cup butter, melted	

Caramel Sauce:

½ cup water	1 cup (7 ounces) granulated sugar
1/8 teaspoon salt	½ teaspoon vanilla extract
½ teaspoon lemon juice from 1 lemon	1 cup heavy cream

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° 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° 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°.

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.

Pear & Banana Muffins

2004 – Tied for 1st Place - Nate Pergamit & Chris Peterson – Age 9

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

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 Crisp

1st Place 2005 - 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 cup butter, melted

Topping

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

Preheat oven to 350°. 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 45 minutes. Makes 12 servings.

Tarte Tatin with Pears and Vanilla Ice Cream

2005 - Irlene Van Ardenne

1 1/2 cup flour
pinch salt
3/4 cups sugar
1 Tbs butter
1 Tbs sugar

1/2 cup butter
3 to 4 Tbs cold water
6 pears, peeled and sliced
1/2 pint whipping cream
1/2 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 tart over onto serving plate. Reduce liquid in pan until syrupy and pour over tart. Whip cream with sugar and vanilla. Serve tart at room temperature.

Crunchy Pear Cheesecake

2006 - Louise Barr

1 cup flour
1/2 cup packed brown sugar
1/2 cup butter
1/2 cup sugar
1 tsp vanilla extract
1/4 cup chopped pecans

3/4 cup quick oats
1 tsp cinnamon
8 oz cream cheese, softened
1 egg
2 ripe pears, peeled, cored and sliced

Preheat oven to 350°. 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

Best Pear Recipe with a Foreign Name – 2006 - Matthew Morton

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 streusel. Press half the mixture onto a greased pie plate. Arrange poached pears on first streusel layer. Then drizzle with caramel sauce. Finally sprinkle remaining streusel over the top. Bake in a 350 degree oven till light brown (15 min).

Pear Coffee Cake

Best Pear Coffee Cake – 2006 - Brian Pergamit

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 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°. 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.

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

1st Place Candy – 2006 - Nate Pergamit (age 11)

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 pkgs chocolate dip/coating

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.

Planked Salmon with Pear Ginger Glaze

1st Place Entrée – 2006 - Irlin Van Ardenne

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
1 teaspoon lemon juice

Fresh ground pepper
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. Cook marinate until reduced by half. Remove from heat and add lemon juice. Transfer salmon to serving dish and drizzle glaze on top.

Almond, Pear & Cream Cheese Tart

2006 - Pat Rouleau

3 1/2 oz almond paste	3 1/2 tblsp 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 in 8 slices	
2 large nectarines, pitted & cut into 6 slices	
1/3 cup apricot jam, heated	1/3 cup sliced toasted almonds

Preheat oven to 400°. Combine almond past 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.

Pear Toasts with Gorgonzola Shells

Third Place-2007 - Irline Van Ardenne

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

To made gorgonzola shells: whip cream until stiff, blend in mascarpone, gorgonzola and peeper to taste. Press into shell molds and freeze. Preheat oven to 350°. 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. Al 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.

Caramelized Pear Gingerbread Cake

First Place-2007 - Brian Pergamit

3 tablespoons unsalted butter, divided	3 ripe pears peeled, cored and sliced
1/4-1/2 cup light brown sugar	Optional 1/4 cup pecans
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 butter 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° 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

1st Place – Children – 2007 - Amberlie Kaiser (age 11)

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°. 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.

Clafoutis – Pear Custard

2008 Honorable Mention - Majorie Zedaker

2 cups whole milk	¾ cup sugar
½ teaspoon vanilla	pinch salt
3 large eggs	2 cups diced sautéed pears (in butter)
¼ 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 at 425° for 30-35 minutes. Sprinkle reserved ¼ cup sugar on top. Turn up temp to 500. Watch carefully to allow sugar to caramelize. Serve warm or at room temperature.

Pear Ice

2008 1st Place - Sharon Metcalf

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.

Pear Crisp with Ginger

2008 – 2nd Place - Emily Gilson

Filling:

Topping:

1 Tb sugar	3/8 cup + 1Tb flour
½ t. vanilla extract	¼ cup sugar
1 ½ lbs ripe pears	¼ t salt
1 Tb all-purpose flour	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, ¼ cup sugar and ¼ 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.

Rustic Pear-Hazelnut Bread

2008 – 3rd Place - Irlene Van Ardenne

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°. Boil 1 cup of water. Place loaf on pizza stone and pour 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.

Pear Cornmeal Upside Down Cake

2008 – Honorable Mention - Majorie Zedaker

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.

Walnut Spice Pear Cookies

2009 - Laura Reed

1/2 C butter, softened	1 1/2 C brown sugar
1 egg	2 tsp 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

2009 - Sharon Metcalf

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)	1/4 cup sugar
Pear Filling	
1 cup water	2 1/2 cups dry red wine
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, 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 an 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° 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 patten 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

2009 - Irlene Van Ardenne

1 package Water crackers	2 Bartlett Pears, sliced into small pcs
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	

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.

Assemble appetizers:

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

Carmelized Pear Flower Cake

2010 First Place - Ellen Beans

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

2010 Second Place - Sharon Metcalf

½ cup sugar	¼ cup water
t 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	1/4 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 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

2010 Third Place - Cathy Corsi

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, and sherry. Spoon into 9x13 greased and floured pan. Bake 35-45 minutes at 350.

Pear Granola

2010 Fourth Place - Linda Gilson

3 cups oats	cashews handful
almonds handful	coconut handful
brown sugar – pinch	½ tsp honey
¼ cup oil	¼ cup maple syrup

Mix, salt to taste. Bake at 300° for 40 minutes

Savory Caramelized Pear Tartlets with Chevre

2011 First Place - Elaine Cable

Preheat oven to 375°	
1 Tbsp olive oil	1 Tbsp butter
4 Bartlett pears, cored and sliced.	½ medium sweet onion, thinly sliced
Kosher salt and pepper	
Pie crust (can use frozen, thawed pie dough also)	
Chevre cheese	Splash of cider vinegar (optional)
2-3 Tbsp chicken broth (optional)	pinch of minced rosemary (optional)

Melt butter and olive oil together in sauté pan, over medium heat (careful not to let burn). Add sliced onion and gently "sweat" them out until translucent, about 7 minutes. Then add pear slices. Let the pear/onion mixture become soft, again, the pears will also begin to become translucent. Add salt and pepper to taste.

Meanwhile, roll out pie dough and use circle cookie cutter to cut 12 circles or the piecrust. Then place each one into each of the 12 muffin cups. Crumble the cheese and put aside. Turn up heat to medium high and begin to caramelize mixture, stirring occasionally to prevent burning. After approximately 7-10 minutes, may add cider vinegar, then after the mixture thickens again, may add chicken broth and rosemary. Place an even amount of pear

mixture (1-2 Tbsp) into each pie dough cup I the muffin tin. Place small amount of crumbled cheese on each tartlet. Bake in preheated 375 degree oven for 12-14 minutes or until crusts are browned and cheese is softened. Serve warm or room temp.

Fresh Pear Cake (upside down)

2011 Second Place - Sharon Metcalf

3 fresh ripe pears (one cut up in batter)	1 stick (½ cup) unsalted butter (divided)
¼ cup brown sugar	1 cup granulated sugar
1 egg	1 tsp grated orange rind (optional)
1 tsp vanilla	1 2/3 cup unbleached flour
1 tsp baking powder	½ tap cinnamon
Pinch of salt	2/3 cups of half and half milk

Peel and slice the pears, chop one pear into small pieces (reserve for batter). Preheat oven to 350°. Met 2 tbsp of butter in a round 10 inch heavy pan, sprinkle brown sugar over melted butter. Arrange the sliced pears around the pan in a pleasing design. Mix 5 tbsp of butter with the sugar until smooth, add the egg, vanilla, cut up pear, and orange rind. Mix well. Mix flour, baking powder, cinnamon and salt together, Add the flour mixture and milk slowly until blended. Pour over the arranged pears and bake for 35-40 minutes or until done. Turn pan over on plate and rest until cool. Drizzle caramel sauce over cake.

Simple caramel sauce

1 cup sugar	6 tablespoons unsalted butter
½ cup whipping cream	

Heat sugar in heavy 3 quart pan. Sugar will become liquid and quite dark, immediately add the butter to the pan Stir with wooden spoon until butter has melted. Remove pan from heat, wait a minute and then add the whipping cream. Cool and pour into a jar.

Pear Red-White Sorbet

2011 Third Place - Robin Valentine

1 cup dry red wine	¾ cup sugar
1 pound ripe pears, peeled, cored and cut into 1-inch pieces (2 cups)	
2 tablespoons fresh lemon juice	Coarse salt.

In a small saucepan, bring wine, 1 ¼ cups water, and sugar to a boil over medium heat, stirring often, until sugar dissolves. Add pears; reduce heat and simmer until tender, 5-10 minutes. Stir in lemon juice and a pinch of salt; cool completely. Transfer to a shallow baking dish, Freeze until solid, about 6 hours (or overnight). With a fork, break frozen mixture into large pieces. In two batches, puree in a food processor until completely smooth, 2-3 minutes per batch. Transfer to an airtight container; freeze until ready to serve (sorbet will be soft).

Variations: For presentation, serve in Martini glass topped with mint. You can use 1 cup of cranberry-juice cocktail instead of the red wine.

Cinnamon Pear Pockets

2011 Fourth Place - Brian Pergamit

3 medium sized pears	½ cup sugar
1 ½ tbsp water	¼ tsp vanilla
½ tbsp cinnamon	1 package premade cinnamon rolls & icing

Preheat oven to 400°. Peel, core and dice pears. Heat sugar and water over medium high heat for 5-6 minutes. Add pears. Cook for another 4 minutes until bubbly. Add vanilla and cinnamon. Cook for another 2-3 minutes and remove from heat. Strain liquid from pears (liquid can be used for pancakes or drizzled over top of pockets) and set aside. Separate premade cinnamon rolls. Using two cinnamon rolls, press together and roll flat (on floured surface) into a 4" diameter. You should have one circle. Put 1 ½ tbsp of pear filling in center of circle. Take one side of roll, fold over filling and press edges together to close. Press a fork around edges to seal pocket. Repeat. Bake for 13-17 minutes until golden brown. Let cool for 10 minutes and drizzle icing over pocket.

Fresh Pear Pie with Dried Cherries and Brown Sugar Streusel

2011 - Kim Burrows

Streusel

4-1/2 oz (1 cup) flour
1/2 cup packed light brown sugar
4 oz unsalted butter

1/2 cup old-fashioned rolled oats
1/4 tsp table salt

Filling

3 lb ripe pears, peel, cored, cut into 1/2 inch cubes
1 1/2 Tbs fresh lemon juice
1/4 tsp table salt
1/8 tsp freshly grated nutmeg
1/4 cup flour

2/3 cup granulated sugar
1/4 tsp ground cinnamon
3/4 cup dried tart cherries, coarsely chopped
1 blind-baked All-Butter Piecrust

Position a rack in the center of the oven, set a heavy-duty rimmed baking sheet on the rack and heat the oven to 350°. Streusel: In a medium bowl, combine the flour, oats, sugar and salt. Using your fingers, blend the butter into the flour mixture. The mixture will be moist. Set aside.

Pear Butter with Pear and Gruyere Biscuits

2012 First Place - Julia Hoang

4 lbs D'Anjou pears: roughly chopped, do not peel or core them
1 star anise
1 3/4 cup water
2-3 cups sugar
1/2 tsp ground cardamom
1 tsp lemon zest

2 Tbsp fresh ginger: roughly chopped
1/4 cup lemon juice
1/3 cup brown sugar
1/2 tsp freshly grated nutmeg

Put the chopped pears, star anise and ginger into a large pot. Add the water and lemon juice. Bring to a boil and then reduce to simmer, cover and cook for about 25-45 minutes until the pears are completely soft. Remove from heat. Remove and discard the star anise. Ladle the entire pear mixture into a food mill or fine sieve. Force the mixture through into a large bowl to collect all the liquids and puree. Discard all the remaining solids. Measure the puree and pour into a large, heavy bottom pot. For every cup of puree, add 1 1/2 cup of sugar. Add the brown sugar, cardamom, nutmeg and lemon zest. You may season to taste and adjust if necessary.

Cook on medium heat, stirring often. Take care not to allow the puree to stick to the bottom of the pan and burn. Cook between 45 – 2 hours until the mixture is quite thick, the consistency of applesauce. When the pear butter is ready, store into airtight jars and refrigerate or follow proper canning techniques for longer term storage.

Pear and Gruyere Biscuits, yields about 12 biscuits

3 3/4 cup bread flour
1 1/2 tsp baking soda
1/2 cup butter: cold, cut into 1/2 inch cubes
1 cup diced fresh D'Anjou pears
1/4 cup pureed fresh D'Anjou pears

1 1/2 Tbsp baking powder
1 tsp Kosher salt
3/4 cup grated Gruyere cheese
1 3/4 cups chilled buttermilk

Position rack in center of oven and preheat to 425°. Line heavy baking sheet with parchment paper and lightly flour. You may use a food processor or make the dough by hand. If in a processor combine flour, baking powder, baking soda and salt and blend for 5 seconds. If doing by hand, in a large bowl, sift the same ingredients using a fine mesh sieve. Add butter cubes and pulse for 30 seconds or use a handheld pastry blender and cut in the butter until coarse meal forms. Transfer the mixture to a large bowl at this point if you have been using a processor. Add the cheese, pears and toss to blend. Add the buttermilk and pear puree and stir to moisten evenly.

Using lightly floured hands, drop entire dough mixture on floured parchment paper and shape into a rectangle. Use a knife or biscuit cutter to cut into the appropriate portions. Space each biscuit 2 inches apart. Bake until biscuits are golden and tester comes out clean, 18-20 minutes. Brush biscuits lightly with melted butter. Serve warm or at room temperature.

Pear Carrot Cake

2012 Second Place - Karen Reed

Cake:

1 ¼ C vegetable oil	2 C sugar
2 C flour	2 tsp baking powder
2 C grated carrots	1 C chopped pecans
4 eggs	½ tsp salt
2 tsp vanilla extract	2 tsp baking soda
2 tsp ground cinnamon	2 C shredded pear

Frosting:

8 oz cream cheese	1 tsp vanilla extract
½ C butter, softened	4 C confectioner's sugar
1 C chopped pecans	

Preheat oven to 350°. Put liners into cupcake tins or grease and flour 9"x13" pan. In large bowl beat together eggs, oil, sugar and 2 tsp vanilla. Mix in flour, baking soda, baking powder, salt and cinnamon. Stir in carrots and pears, Fold in pecans. Pour into prepared pan. Bake cupcakes for 18 minutes (cake for 45 minutes) or until a tooth pick inserted into the center of a cupcake comes out clean. Cool completely.

Make frosting in medium bowl: combine butter, cream cheese, confectioner's sugar and 1 tsp vanilla. Beat until the mixture is smooth and creamy. Stir in chopped pecans. Frost cake and serve.

Orange Glazed Pears

2012 Third Place - Ellen Beans

4 ripe Bosc pears	½ cup orange juice concentrate
2 T orange marmalade	¼ cup water
3 T brown sugar	2 T sherry wine (optional)

Cut pears in half. Do not peel. Remove core with melon baller. Place halves, cut side up in baking dish. Combine other ingredients. Pour over pears, filling each cavity with juice mixture. If Bosc pears (hard), bake 60 minutes at 350° until tender. If soft Anjou pears, maybe 30 minutes. Baste occasionally with syrup. Good hot or cold. If cooked ahead, can leave in oven at 200 for a couple of hours to absorb the sauce. Leftovers, diced are great over French toast, pancakes or ice cream.

Asian Salad with Pears

2012 Fourth Place - Karen Reed

Dressing:

¾ cup oil	½ C sugar
1/3 cup cider vinegar	
2 seasoning packages from Chicken Ramen Noodles soup packets	

Salad:

1 lb shredded green cabbage	1 bunch of green onions, thinly sliced
1 C of slivered almonds	1 C sunflower seeds
3 pears, thinly sliced	2 packages of crunched up ramen noodles.

Mix cabbage and onions. Pour dressing on cabbage mix and stir to cover ingredients. Refrigerate for at least three hours to allow noodles to absorb dressing. Add almonds, sunflower seeds and sliced pears just before serving.

Apple Pear Sauce

2012 First Place-Kids Division - Sebastian Serrano

4 large pears	1 large apple
1 tsp cinnamon	dash allspice
dash nutmeg	¼ c brown sugar
1 tsp vanilla	2 T chocolate chips

Combine first three ingredients, peeled and chopped and heat until soft. Add remaining ingredients. Stir and mash. Top with cream and enjoy.

Pear Sorbet

2012 Second Place-Kids Division - Madeline Weber – 10 years old

5 small pears, peeled and sliced Or two large cans of pears
1/3 cup sweet white wine
4 ½ teaspoons lemon juice

1/3 cup sugar

In a large saucepan, combine all ingredients. Bring to a boil. Reduce heat; simmer, uncovered for 8-10 minutes until pears are tender. Cool slightly. Pour into a food processor; cover and process for 1-2 minutes or until smooth. Transfer to a 13x9 inch dish. Cover and freeze for 4 hours or until firm. Just before serving, process again in a food processor for 1-2 minutes or until smooth. Spoon into dessert dishes. Yield 4 servings

Pear Coffee Cake

2013 Adult "Dessert" Winner - Nancy Ogden

1 ¾ cups sugar, divided	½ cup butter, softened
1 teaspoon vanilla extract	6 ounces cream cheese, softened
2 large eggs	1 ½ cups all-purpose flour
1 ½ teaspoons baking powder	¼ teaspoon salt
2 teaspoons ground cinnamon	3 cups chopped peeled Bosc pears
2 tablespoons pecans	Cooking spray

Combine flour, baking powder and salt. Set aside. Beat 1 ½ cups sugar, butter, vanilla and cream cheese at medium speed of a mixer until well blended. Add eggs, one at a time, beating well after each addition. Add flour mixture to creamed mixture, beating at low speed until blended. Combine ¼ cup sugar and cinnamon. Combine 2 tablespoons cinnamon mixture and pear in a bowl. Gently stir mixture into batter. Pour batter into a 9-inch round cake pan coated with cooking spray. Chop pecans and add to remaining cinnamon mixture. Sprinkle over the cake. Bake at 350° for 1 hour and 10 minutes or until cake pulls away from the sides of the pan. Cool completely. Cut using a serrated knife.

Pear and Cheese Pinwheels

2013 Adult "Appetizer" Winner - Karen Reed

2 lb ripe Moraga pears	2 C shredded sharp cheddar cheese
½ C cream cheese	2 C shredded Monterey Jack Cheese
½ C onion chive cream cheese	½ cup Craisins
¼ lb thinly sliced ham	½ C finely chopped pecans
4 whole wheat wraps	4 garden herb wraps

Pear, ham and cheese pinwheels: Peel, core and thinly slice pears. Spread a thin layer of onion chive cream cheese on each whole wheat wrap. Sprinkle lightly with Craisins. Cover with a layer of pear slices, then a layer of ham and a layer of Monterey Jack cheese. Roll wraps tightly into log shapes. With a sharp serrated knife, slice the logs into 1" sections. Lay the sections on their sides on a serving dish to show the pinwheel design.

Pear, cheddar and pecan pinwheels: Peel, core and thinly slice pears. Spread a thin layer of plain cream cheese on each garden herb wrap. Sprinkle chopped pecans lightly over the cream cheese. Cover with a layer of pear slices and a layer of cheddar cheese. Roll wraps tightly into log shapes. With a sharp serrated knife, slice the logs into 1" sections. Lay the sections on their sides on a serving dish to show the pinwheel design.

Rustic Chai Pear Scones with Pear Butter

2013 Adult "Other" Winner - Elaine Cable

2 cups all purpose flour	½ cup light brown flour
2 teaspoons baking powder	1 teaspoon salt
1 teaspoon cinnamon	1 teaspoon ground ginger
½ teaspoon ground cardamom	½ teaspoon allspice
¼ teaspoon nutmeg	1/8 teaspoon finely ground black (optional)
4 ounces chilled butter, cut into small cubes	1 cup diced pear (I use Bartlett)
1 cup very cold buttermilk (well shaken before measuring)	

black tea, from one regular size tea bag, rubbed between fingertips until finely crumbled

Preheat oven to 400°. Line a heavy baking sheet with parchment, or oil the 12 spots where the scones will go. In a medium bowl, whisk the dry ingredients together. Use a pastry cutter or two table knives to cut in the butter – it should resemble coarse crumbs – some little bits of butter should still be visible. Taking care not to over mix, fold in the diced pear and the buttermilk. Spread a bit of flour on your work surface, and scrape dough out on top. Dust the top of the dough lightly with flour and flour your hands. Gently pat the dough into a rectangle, about 6 by 8 inches, squaring edges and corners so they will be nice and even. Use a scraper or long knife to cut into 12 squares, making 3 cuts along the 8 inch side and 2 along the 6 inch side. You can also cut them with a round biscuit cutter or cut in triangles. Place on the sheet and brush the tops lightly with buttermilk for a nicely browned, shiny top. Bake for 17 minutes or so, until done and nicely browned. Cool on a rack.

Pear Oatmeal Cookies

2013 Youth “Other” Winner - A.J. Russell

1 cup light brown sugar	1 teaspoon cinnamon
½ cup butter	½ teaspoon baking soda
3 pears	½ teaspoon baking powder
1 egg	½ teaspoon salt
1 tsp vanilla	1 cup butterscotch chips
2 cups rolled oats	cinnamon sugar mix
1 ½ cups flour	

Peel and slice pears. Chop in food processor. Set aside. Melt butter and mix with brown sugar. Add eggs, pear mixture and vanilla and mix. Set aside. In a large mixing bowl, mix dry ingredients; oats, flour, cinnamon, baking soda, baking powder, salt. Combine pear batter mixture to dry mixture. Add in butterscotch chips. Drop by teaspoon onto cookie sheet with parchment paper. Sprinkle each cookie with cinnamon sugar mix. Bake at 350° for 15 minutes or until firm and crisp.

Harvest Pear Blondies with Salted Caramel Sauce

2014 Adult Dessert Winner - Elaine Cable

2 cups all purpose flour	1 tsp baking soda
scant 1 tsp salt	2 tsp cinnamon
½ tsp nutmeg	3 cups quick cooking rolled oats
1 1/3 cups light brown sugar	2 sticks unsalted butter, melted
2 large eggs	2 tsp vanilla extract
4 to 5 ripe pears	

Preheat oven to 350°. Line a 9x13 inch pan with foil or parchment paper, making sure the edges extend over the edges of the pan for easy removal. Place prepared pan in the freezer. Sift together flour, baking soda, salt, cinnamon and nutmeg. Stir in the oats and sugar. In a separate small bowl, stir together the melted butter, eggs and vanilla. Mix liquid mixture into the oat mixture. Press half of the dough into the prepared pan. Set aside.

Place the remaining dough between two 15-inch lengths of wax paper. Roll out into a 9x13 inch rectangle. Slide a flat cookie sheet under the dough and wax paper and transfer it to the freezer for a few minutes. Peel, quarter and core the pears. Cut each quarter lengthwise into five or six slices. Place the pear slices in rows, each slice slightly overlapping the last, on top of the bottom layer of dough. Remove the rolled-out rectangle from the freezer. Peel off the top piece of paper and turn the dough over the pears. Remove the remaining paper and press down on the edges of the dough to seal it. Bake for 25-30 minutes. Cool in the pan. Lift cake out using the edges of the foil and cut into squares or bars. Chilling makes the bars easier to cut.

Salted Caramel Sauce Ingredients

2 cups granulated sugar	12 tblsp unsalted butter at room temp, cut into pieces
1 cup heavy cream, at room temperature	1 tablespoon sea salt

In a 2 to 3 quart saucepan, melt the sugar over medium-high heat. Watch carefully, so sugar doesn't burn. Once all the sugar has melted watch your caramel CAREFULLY ; swirling the pan occasionally. As soon as the sugar turns amber in color add your butter and whisk vigorously. It will bubble up aggressively, but just keep whisking until all the butter has melted.

Remove the pan from the heat and slowly pour in the cream while whisking vigorously. The caramel is going to bubble aggressively again, (that's what you want). Whisk until all the cream is incorporated and then whisk in salt.

Set the sauce aside to cool for 15 minutes prior to pouring it into a glass jar to cool completely. You can refrigerate the sauce for up to 2 weeks but you will need to warm it before using. I gently heated mine in a sauce pot with warm water or at 5 second intervals in the microwave (yes, 5 second intervals).

Savory Pear and Brie Empanadas with Fresh Pear Vinaigrette

2014 Adult Appetizer Winner - Elaine Cable

6 ripe pears, peeled, cored and diced	½ medium onion finely diced
½ Shallot finely diced	6 oz Applewood smoked bacon diced
Approx. 2 Tbsps Sage finely minced	1 Tbsp Golden Brown sugar
1/8 tsp ground pepper	½ tsp Pumpkin Pie spice
¼ to ½ C water	1 egg beaten
Approx. 6-8 oz Brie	15 fresh or frozen Empanada discs thawed

Preheat oven to 350°. Add diced pears to a large Sautee pan, and place of medium high heat. Add brown sugar, and simmer, stirring often until most of the liquid has evaporated and mixture begins to thicken. Add minced sage and all the spices. Continue to cook over medium high head adding water as needed while pears continue to cook down and become soft. After approximately 8-10 minutes, pears should be soft and beginning to caramelize and the mixture should be reduced by about ½. Remove from heat and set aside to cool.

Heat another Sautee pan on medium high and add diced bacon. Cook until almost crisp then add diced onion and shallot to the pan. Continue to cook until bacon is crisp and onions/shallots are brown and soft. Remove bacon mixture from pan, drain onto paper towel and let cool. Once cooled, combine pear mixture with bacon mixture, gently folding into one another. Prepare 2 baking sheets by lining with parchment paper.

Laying out empanada discs on baking sheets, place approx. 1 Tbsp of pear filling in the center of each disc. Place approx ½ oz Brie over mixture, then fold over other half of empanada disc. Seal both edges of disc by either crimping the dough or folding over the edges, making sure all edges are sealed. Once all empanadas are formed, lightly brush tops with beaten egg. Place in 350 degree preheated oven for 8-10 minutes, until tops are golden brown. Serve warm or at room temperature. Makes approximately 15 empanadas,

Fresh Pear Vinaigrette

1 ripe pear, peeled, cored and diced	1 Tbsp sugar
½ tsp salt	½ tsp pepper
½ tsp minced garlic	¼ cup champagne or apple cider vinegar
½ cup Extra Virgin olive oil	

Place all ingredients except oil in food processor and blend until smooth. Slowly add in oil to create an emulsion. Place in container and refrigerate. Use vinaigrette as a dipping sauce or drizzle with the empanadas.

Pear and Chicken Salad Pitas

2014 Adult "Other" Winner - Lilana Spindler

1 barely ripe Pear, peeled, cut in ¾" cubes	1 breast chicken, cooked, chopped into ¾" cubes
½ cup pecans, toasted, chopped	1 small bunch of grapes, individually cut in half
1 stalk of celery, chopped	Juice from ½ lemon
1 Tbl plain yogurt	1 Tbl mayonnaise
salt and pepper	1 cup shredded lettuce
4 pita breads	

Mix first nine ingredients gently and refrigerate until ready to assemble. Cut Pitas in half. Fill each half with a bit of lettuce and half cup of the pear salad. Enjoy cold!

Pear Crisp

2014 Youth Dessert Winner - Audrey Spindler

3 pears	½ cup brown sugar
½ cup butter	2 teaspoons cinnamon
2 cups oats	

Slice and skin 3 pears and lay on bottom of 8 inch pie dish. Melt ½ cup butter in a medium size mixing bowl. Mix in 2 cups of oats and ½ cup brown sugar. Slowly add 2 teaspoons cinnamon while mixing. Pour out over pears in dish so

a thick layer settles. Optional: lay a few pear slices over and drizzle cinnamon. Bake at 350 degree oven for 30 minutes or until golden brown.

Gluten Free Pear and White Chocolate Chip Muffins

2014 Youth "Other" Winner – A. J. Russell

6 Tbsp softened butter	2 eggs, lightly beaten
½ tsp gluten free vanilla	1 cup milk
Glutino gluten free pantry muffin mix	2 pears, skinned and chopped
¼ cup gluten free white chocolate baking chips	

Preheat oven to 350°. Line muffin tins with foil liners. Beat together butter, eggs and vanilla. Stir in milk and mix. Fold in pear and chips. Fill tin 2/3 full of batter. Bake at 350° 16-20 minutes until tooth pick comes out clean. Makes 15 muffins

Pear Spirits

2014 Adult Spirits Winner - Chris Lloyd and Tony Rillo

Per five gallons	
2 lbs pears	1 lb sugar
1 lb white raisins	4 gallons water

Add cuvee yeast to start fermentation.

Pearstastic Shrimp and Pork Dumplings with Asian Pear Sauce

Elaine Cable

2015 Adult Appetizer Winner

Pearstastic Shrimp and Pork Dumplings

3 medium to large pears, peeled, cored and diced	½ lb ground pork
1 lb raw shrimp, peeled, deveined and diced	1 Tbsp grated ginger
1 C shredded green cabbage	2 green onions, thinly sliced
1 tsp sesame oil	1 tsp mirin
1 tsp soy sauce	Sea salt and pepper to taste
36 round won ton wrappers	2 Tbsps canola oil

Place diced pears in a medium saucepan over medium-high heat. Cook pears down for approximately 8-10 minutes, stirring occasionally. Pears are done when much of the liquid has dissolved and mixture is a light golden brown color. Remove from heat and cool to room temp. Reserve 1-2 Tbsps of pear mixture for Asian Pear sauce (See recipe below)

In a large bowl, combine the cooled pears, shrimp, pork, cabbage, green onions, ginger, sesame oil, mirin, soy sauce and salt and pepper to taste. To assemble to dumplings, place won ton wrappers on a work surface. Spoon approximately 1 Tbsp of the filling into the center of each wrapper. Using your finger, wet the edge of the wrapper with a bit of water, then fold over into half-moon shape. Press or lightly pinch the wrapper edges together to seal. Heat canola oil in large skillet. Gently place the dumplings in the skillet in a single layer. Cook about 2-4 minutes per side, until crisp and golden. Serve with the Asian Pear sauce.

Asian Pear Sauce

1-2 Tbsps of reserved cooked pear mixture from dumplings	½ Tbsp honey or agave
¼ C regular or low-sodium soy sauce	1 green onion, finely sliced
½ Tbsp sesame oil	½ tsp fresh ginger
½ tsp fresh minced garlic	

Whisk all ingredients together and serve with dumplings.

Rinconada Pear Muffins

Nancy Ogden

2015 Adult "Other" Winner

1 ½ cups all-purpose flour	¾ cups white sugar
½ teaspoon salt	2 teaspoons baking powder
1/3 cup vegetable oil	1 egg
1/3 cup milk	1 cup chopped Bosc pears
½ cup white sugar	1/3 cup all-purpose flour
¼ cup butter, cubed	1 ½ teaspoons ground cinnamon

Preheat oven to 400 degrees. Grease muffin cups or line with muffin liners

Combine 1 ½ cups flour, ¾ cup sugar, salt and baking powder. Place vegetable oil into a 1 cup measuring cup; add the egg and enough milk to fill the cup. Mix this with flour mixture. Fold in pears. Fill muffin cups right to the top and sprinkle with crumb topping mixture (below).

To make crumb topping: Mix together ½ cup sugar, 1/3 cup flour, ¼ cup butter and 1 ½ teaspoons cinnamon. Mix with fork and sprinkle over muffins before baking.

Bake for 18-20 minutes in the preheated oven or until done.

Goat Cheese Cheesecake with Pear Chutney

Joann McMahon

2015 Adult Dessert - Tied for First

Crust

2/3 cup flour	3 tablespoons sugar
4 tablespoons chilled butter cut in bits	2/3 cups toasted pecans
1 teaspoon cinnamon	1/8 teaspoon ground cloves

Combine in a Cuisinart until a fine crumb is reached. Butter a springform 9 inch pan. Press crumb mixture into the bottom and a bit up the sides. Bake at 350 for 10-15 minutes.

Filling

1 pound Purple Haze Cypress Grove Chevre	½ cup sugar
2 eggs	½ cup sour cream
2 teaspoons vanilla extract	3 tablesp lemon juice
	¼ teaspoon salt

Beat the room temperature Goat Cheese until smooth. Add the sugar mixing well. Mix in the eggs one at a time. Add the remaining ingredients and mix until smooth. Pour into cooled shell and bake at 325 in a water bath for 35 minutes. Cool and refrigerate overnight covering with plastic wrap.

from heat and let cool to room temp. Once cooled, puree with food processor or stick blender until smooth (the consistency of applesauce).

Cinna-Pear Dip

1 C water	1 C packed brown sugar
2 Tbsps heavy cream	½ tsp ground cinnamon
1 tsp vanilla	2-3 Tbsps of reserved pear filling

Combine water and sugar in a medium saucepan and bring to a boil over high heat. Stir constantly until sugar is dissolved. Keep boiling until mixture has thickened and reduced to approximately 1 cup.

Remove from heat and whisk in cream, cinnamon, vanilla and reserved pear filling. Keep warm and serve with churros.

Pear Puffs

Kelly Clancy

2016 Adult Appetizer Winner

Puff pastry sheets 1 box	2 Diced Bartlett Pears
1 wedge Cambazola cheese	

Pre-heat oven to 375°. Thaw pastry dough. Roll dough out on floured surface. Use biscuit cutter to cut circles. Grease mini muffin tin. Put one dough circle in each cup. Cut a piece of cheese and put in each cup top with diced pears. Bake at 375° for 20 minutes or until golden.

Savory Pear Pasties with Sausage and Leeks

Elaine Cable

2016 Adult "Other" Winner

For Pastie Dough

1 C Plain, All-Purpose Flour	2 oz butter...cold and cubed
2-3 Tbsp cold water	Pinch of salt

For the Filling

1lb of sausage (turkey breakfast or sweet Italian)	4 medium Bartlett Pears, peeled, cored and diced
1 Leek...white with some green, finely sliced (make sure to wash/rinse leek thoroughly to remove all grit)	
1-2 Tbsp fresh sage, finely chopped	3 Tbsp butter
Salt and pepper to taste	1 egg, lightly beaten

Place the flour, butter and salt into a bowl. Using a pastry cutter or your fingers to work the butter into the flour, until the mixture resembles fine breadcrumbs. Work as quickly as possible to prevent the dough from becoming warm. Add the cold water, a tablespoon at a time and using a cold spoon, stir until the dough binds together. Add more water as needed, a tablespoon at a time, if the dough is too dry.

Create a ball with the dough then wrap in plastic wrap and chill for 15-30 minutes

Directions for Filling: Over medium-high heat, in a large sauté pan, melt 2 tablespoons of butter. Brown sausage, sliced leeks and sage in the melted butter. Remove from the heat. In a medium sauté pan over medium heat, melt the remaining tablespoon of butter. Place the diced pears in the pan with the butter and cook until lightly browned and caramelized. Remove from heat.

Combine pear mixture with the sausage/leek mixture and cool to room temperature.

While cooking the pear and sausage mixtures, place chilled dough on a well-floured surface. Divide dough into 4 equal squares. Roll each piece out into a circle or a square. Place cooled filling onto each piece of rolled dough. Brush the edges of the dough with egg wash. Fold half of dough over the filling sealing the edges together. Crimp the edges together to create a tight seal. Using a fork, poke holes into the top of each pastie. Brush the top of each pastie with remaining egg wash.

Place pasties on parchment paper and place in oven. Cook for 40-45 minutes in preheated 400 degree

oven, until golden brown.

Gluten-Free Pear Almond Cake

Lindsay Carr (Adapted from Chez Panisse Desserts)

2016 Adult Dessert Winner

1 1/3 cups (265g) sugar	8 ounces (225g) almond paste
3/4, plus 1/4 cup (140g total) Gluten Free Flour mix (see below)	1 1/2 teaspoons baking powder
3/4 teaspoon salt	1 teaspoon Xanthum Gum
3/4 teaspoon cardamom	1 cup (8 ounces, 225g) unsalted butter, at room temperature, cubed
1 teaspoon vanilla extract	1 teaspoon almond extract
6 large eggs at room temperature	4 ripe pears, peeled, cored and sliced

1. Preheat the oven to 325 degrees. Grease a 9 or 10 inch cake or spring form pan with butter, dust it with flour and tap out any excess. Line the bottom of the pan with a round of parchment paper.
2. In the bowl of a food processor, grind the sugar, almond paste and 1/4 cup of flour until the almond paste is finely ground and the mixture resembles sand.
3. In a small bowl, whisk together the remaining 3/4 cup of flour, baking powder and salt.
4. Once the almond paste is completely broken up, add the cubes of butter and the vanilla and almond extracts, then process until the batter is very smooth and fluffy.
5. Add the eggs one at a time, processing a bit before the next addition. (You may wish to open the machine and scrape the sides down to make sure the eggs are getting fully incorporated). After you add all the eggs, the mixture may look curdled. Don't worry; it'll come back together after the next step.
6. Add half the flour mixture and pulse the machine a few times, then add the rest, pulsing the machine until the dry ingredients are just incorporated, but do not over mix.
7. Scrape half the batter into a prepared cake pan and make a layer of pears. Pour rest of batter over pear layer.
8. Bake the cake for 45-60 minutes or until the top is deep brown and feels set when you press in the center.
9. Remove the cake from the oven and run a sharp or serrated knife around the perimeter, loosening the cake from the sides of the pan. Let the cake cool completely in the pan.
10. Sautee 2 of the peeled, cored and sliced pears with 1 Tablespoon of brown sugar, 3 Tablespoon butter and a squeeze of half lemon until tender, about 8 minutes.
11. Pour pears and sauce over top of cake and serve.

Pear Cornmeal Cake

2017 Adult winner

Recipe created by Diane Johengen; submitted by Lois Switzer

2 Cup flour	1 Cup cornmeal
1 Tbsp baking powder	1 1/4 Cup sugar
4 large eggs	1/4 Cup olive oil
1 Cup canola oil	1 Tbsp vanilla
3 Bartlett pears, peeled and cut into 1/4" cubes.	

Preheat oven to 350°. Mix flour, cornmeal and baking powder together in a small bowl. Mix remaining ingredients in a large bowl. Add the dry ingredients to the wet ingredients, combining thoroughly. Fold pears into batter.

Pour batter into a greased Bundt pan. Bake for 75 minutes or until cake begins to pull away from edges of pan. Cool in pan for 30 minutes and then turn out cake onto rack to continue cooling.