

Pear Recipes

Pear Pie for Summer

6-7 medium, ripe but firm Bartlett pears
3 tablespoons granulated sugar
3 tablespoons brown sugar
2 tablespoons brandy, preferably pear
¼ teaspoon salt
½ vanilla bean
½ teaspoon finely gated lemon zest
1 tablespoon cornstarch
Prepared pie shell

Peel, quarter and core pears. Cut each quarter into three even slices and place in bowl with sugars, brandy and salt. With a small, sharp paring knife, carefully cut vanilla bean in half vertically. With the edge of the knife, scrap the vanilla seeds into the pears and mix well. Cover with plastic wrap and set aside for at least 45 minutes or up to 2 hours.

Preheat oven to 400°.

Place a colander over a heavy bottomed saucepan and pour pears into colander. When juices have ceased to drip into the saucepan, set pears aside. Place saucepan over medium heat and bring to a boil. Reduce heat and simmer vigorously until juices have become syrupy and caramel colored, about 8 minutes, then remove from heat.

Meanwhile, toss pears with lemon zest and cornstarch until cornstarch is no longer visible. Pour caramelized juice over pears, toss well and pour mixture into prepared pie crust. Cover fruit with top layer of pie crust, cut vents and place in the freezer for 10 to 15 minutes.

Bake 45-50 minutes.

Pear Crumble Pie

¼ cup sugar
2 Tbs. all-purpose flour
¼ tsp. ground nutmeg
¼ tsp. ground ginger
About 2 ¼ lb. firm-ripe pears
3 Tbs. lemon juice
1 9-inch single crust pie or 1 refrigerated pastry (15 oz. Pkg.)

Streusel topping;

In a bowl, combine 1-cup all-purpose flour, ½ cup firmly packed brown sugar, ½ cup (1/4 lb.) butter or margarine, and ½ teaspoon ground nutmeg. Cut with a pastry blender or rub with your fingers until coarse crumbs form. Squeeze until about 2/3 of the mixture is shaped into lumps. Makes 2 ¼ cups.

In a bowl, mix sugar, flour, nutmeg, and ginger.

Peel, quarter and core pears; cut crosswise into ½-inch slices (you need 1 1/2 qt.).

To sugar mixture, add lemon juice and pears; mix gently.

Line a 9-inch pie pan with pastry; scrape fruit into it and cover evenly with streusel. Line a 10 by 15 inch pan with foil (to catch drips) and set pie on foil.

Bake on bottom rack of a 350° oven until streusel is deep golden brown, about 1 hour.

Let pie cool on a rack at least 1 hour. Serve warm or cool, cut into wedges.

Baked Pear Frittata

2 firm-ripe pears (about 1 lb.)
2 Tbs. butter or margarine
6 large eggs
1/3 cup milk
1/4 cup all-purpose flour
1 Tbs. granulated sugar
1 tsp. vanilla
1/4 tsp. salt
1/4 cup mascarpone cheese or whipped cream
cheese
1 to 2 Tbs. firmly packed brown sugar

Rinse, peel and core pears. Cut fruit into 1/2 inch chunks.

In a 9 to 10 inch ovenproof non-stick frying pan over medium-high heat, melt butter; add pears and turn occasionally until lightly browned and tender when pierced, 7 to 8 minutes.

Meanwhile, in a bowl, whisk to blend; eggs, milk, flour, granulated sugar, vanilla, and salt. Remove frying pan from heat and pour egg mixture over pears.

Bake in a 425° oven until frittata is golden brown and set in center when pan is gently shaken, 8 to 12 minutes.

Cut into wedges to serve. Spoon dollops of cheese onto portions and sprinkle with brown sugar.

Pear Cream Pie

2 lb. firm-ripe pears (approx.), such as Bartlett
1 9-inch single crust pie or 1 refrigerated pastry
(15 oz. Pkg.)
1/2 cup sugar
3 Tbs. all-purpose flour
1 cup whipping cream
1/2 tsp. almond extract
1/8 tsp. ground cinnamon

Peel, quarter and core pears; cut crosswise into 1/4 inch slices (you need 1 qt.)

Line a 9-inch pie pan with pastry; put pears and their juice into it.

In a bowl, mix sugar and flour. Add cream and almond extract; whisk until smooth. Pour mixture over pears. Sprinkle with cinnamon.

Line a 10 by 15 inch pan with foil (to catch drips) and set pie on foil.

Bake on bottom rack of a 350° oven until pie filling bubbles in the center, 1 hour and 5 minutes to 1 hour and 15 minutes.

Let cool on a rack at least 1 1/2 hour.

If making up to 1 day ahead, chill airtight.