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# Recipes

Anjou • Comice • Bosc • Sekel • Red Anjou • Red Barlett  
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## Red Anjou Pie

4 firm ripe Northwest Red Anjou pears, cored and coarsely diced  
1/2 lemon, juiced  
1/3 cup granulated sugar  
1/3 cup all purpose flour  
1 teaspoon ground cinnamon  
1/2 cup diced dried apricots  
1/2 cup finely chopped pecans  
Pastry dough for double crust pie  
2 tablespoons butter, cut into small pieces

### Directions

Pre-heat oven to 350° F. Gently toss diced pears with lemon juice. Mix together sugar, flour, cinnamon, apricots and pecans. Gently mix together pears and dry ingredients. Pour into prepared bottom pie crust. Dot top of pear mixture with butter pieces. Top either with a full crust, or cut top crust into lattice. Crimp crust edges. If using a top crust, cut several slits to vent the pie. Bake at 350°F for 45-50 minutes, or until golden brown. Remove from