

Anjou • Comice • Bosc • Sekel • Red Anjou • Red Barlett  
Barlett • Forelle • Asian

## Baked Bosc Pears on the Half Shell

3 Fresh Northwest Bosc Pears  
Choice of Fillings  
1/2 cup water  
1/2 cup packed brown sugar  
1 tablespoon butter or margarine  
1/2 teaspoon ground cinnamon

**Directions**  
Halve and core pears; fill centers with desired filling. Combine remaining ingredients; bring to boil and pour over pears. Bake at 350 degrees F. 45 minutes or until tender; baste frequently with syrup.

### Raisin Filling

Combine 1/4 cup raisins and 2 tablespoons chopped nuts.

### Date Filling

Combine 1/3 cup snipped dates, 2 tablespoons chopped nuts and 1/2 teaspoon grated orange peel.

### Mincemeat Filling

Combine 1/2 cup prepared mincemeat with 1 tablespoon spoon rum or brandy.

## Poached Bosc Pears

1 1/4 cups packed brown sugar  
2 1/2 cups dry red wine  
1 1/2 cups water  
3 whole cloves  
1 stick cinnamon  
6 ripe USA Bosc pears, peeled and cored

**Directions**  
Dissolve sugar into wine and water. Add cloves and cinnamon stick. Pears may be poached whole, or cut in half and poached. Add pears to wine mixture and heat until just simmering\*. Lower heat and poach gently for 20 to 25 minutes. Remove from heat and allow to stand in poaching liquid overnight. Gently remove them from the poaching liquid and drain briefly on paper towels.

Serve with Creme Anglaise, whipped cream, or a reduction of the poaching liquid. Garnish with fresh mint. To reduce poaching liquid, boil until liquid is reduced by 2/3, or becomes a light syrup.

\* You may poach 2 or 3 pears at a time, removing when poached, adding rest of pears or halves.

## Bosc and Cabbage Salad

Right at home on the food pyramid, Bosc pears and cabbage, one of the health cruciform vegetables, melding with other veggies, is sparked by a simple oil and lemon dressing.

2 cups finely shredded green cabbage or savoy cabbage  
1/2 cup finely shredded carrot  
1/2 cup each thinly julienne green pepper and red or yellow peppers  
2 tablespoons thinly sliced onion  
1/4 cup vegetable oil  
2 tablespoons lemon juice  
1 tablespoon sugar  
1/4 teaspoon salt  
2 Northwest Bosc pears (divided)

### Directions

Combine cabbage, carrot, peppers and green onion; toss. Combine oil, lemon juice, sugar and salt; mix until sugar dissolves. Pour over vegetables; mix well. Cover and refrigerate at least 2 hours. Core and dice 1 pear, add to cabbage mixture and toss. Serve on individual serving plates or in serving bowls. Quarter and core remaining pear. Slice each quarter 5 times leaving 1/2-inch of stem intact. Fan slices to garnish salad.