



Chef's Corner

Chef Scott Berg

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- Fall has begun, and if you are like me, you have pear trees.
- The problem with pear trees are when they give fruit, they give a lot of fruit.
- So, here is a recipe to use all your extra pears and dazzle your guests at the same time.

Burgundy Wine Pears **Chef Scott Berg**

Serves 12

12 Ea
16 Oz
1 Tbls
1 Tbls
1 Tsp
1 Tsp
1 Gal

Pears
Burgundy Wine
Ground Coriander
Ground Cloves
Ground Cinnamon
Ground Nutmeg
Water

Core, leave stem on.

1. Peel and core pears, leave stems on.
2. Poach in rest of ingredients till tender.
3. Cool down in poaching liquid.
4. Serve in a bowl with a little of the liquid.
5. Great for a starter or a light dessert.

See You Next Month!