

Diane's Market Kitchen Pear and Chèvre Crostini

Servings: 8

This recipe was developed to support the Ag Programs at WSU with products produced in Washington and those locally based.

8 Anjou Bakery Fruit and Nut Crostini, Broken into 3 pieces
3 large pears, firm ripe, peeled and 1/4 slices made
1 cup White Balsamic vinegar(I use Napolean brand)
3 tablespoons honey
3 ounces unsalted butter
1/4 cup chevre
1 bunch arugula, use organic for it's wonderful flavor profile

To Prepare the pears: prep the pears just before glazing. To make the glaze combine the vinegar, honey and butter in a large saute pan and simmer until reduced by half. Gently place the pear slices into the saute pan and cook until softened. Remove from the pan and reduce any remaining liquid to a thick syrup and pour over pears. Cool.

To finish: Take the crostini and spread the cheve on it, place an arugula leaf on top. (you may need to tear the leaf to size), then place two of the glazed pear slices on top. Serve Immediately.

Yield: 24 pieces

Per Serving (excluding unknown items): 100 Calories; 9g Fat (74.4% calories from fat); trace Protein; 7g Carbohydrate; trace Dietary Fiber; 23mg Cholesterol; 1mg Sodium. Exchanges: 1 1/2 Fat; 1/2 Other Carbohydrates.

