



**Pacific Northwest
Canned Pears**
Always ripe. Always ready.

Pacific Northwest Pear and Cranberry Dressing

24 Servings

Ingredients

4 ounces red onion, diced
8 ounces diced carrot
8 ounces diced celery
3 ounces olive oil
4 ounces vegetable base, preferably low sodium
1-1/2 pounds gluten-free bread
1/4 cup chopped fresh basil
2 tablespoons chopped fresh sage
1 tablespoon finely chopped fresh rosemary
8 ounces dried cranberries
1-1/2 pounds Pacific Northwest Canned Pears, diced, in juice,
drained
4 eggs
1 teaspoon salt
1 teaspoon ground white pepper

Method

Preheat the oven to 325 degrees F. Lightly grease a full-size (or 2 half-size) hotel pan and set aside.

Heat the oil over medium heat and sauté the onion, carrot and celery until soft and lightly browned, 5 to 7 minutes. Remove the pan from the heat.

Dissolve the vegetable base in 5 cups warm water. In large bowl, add combine the bread, herbs, cranberries, and pears. Add the egg, vegetable base and sautéed vegetables to bread mixture. Stir until the bread is completely moist and then transfer it to the prepared baking pan. Cover the surface of the stuffing with parchment and tightly enclose the pan in aluminum foil.

Bake 20 minutes, remove the foil and parchment paper and continue to bake for 10 minutes to crisp top. Let stand for a few minutes before serving.

Servings

Makes 24 (1 cup) servings

Nutrition

<i>Calories</i>	169
<i>Fat</i>	6g
<i>Cholesterol</i>	30mg
<i>Sodium</i>	342mg
<i>Carbohydrate</i>	27g
<i>Dietary Fiber</i>	2g
<i>Protein</i>	3g