



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

Pear Pancakes with Orange Curd Sauce

24 Servings

Ingredients

PANCAKES

6-1/4 pounds all-purpose baking mix such as Bisquick
10 cups milk
18 eggs
10 cups (4-1/4 pounds) Pacific Northwest Canned Pears, diced,
in juice, drained
Orange Curd Sauce to serve (recipe follows)

ORANGE CURD SAUCE

2-1/2 cups (1-1/4 pounds) granulated sugar
1/3 cup cornstarch
1/8 teaspoon kosher salt
2/3 cup pure orange juice concentrate
1 cup (8 ounces) unsalted butter, cut into 1-inch pieces

Method

To make the pancake batter, whisk the baking mix with the milk and eggs until well blended. Fold in the pears (reserve a small amount for garnish) when you're ready to cook the pancakes.

To make the pancakes, get a lightly oiled griddle hot. Use 1/3 cup batter for each pancake, cooking until golden brown on one side before flipping onto the second side. Serve 3 per order with 1/4 cup warm Orange Curd Sauce.

ORANGE CURD SAUCE

To make the Orange Curd Sauce, combine the sugar, cornstarch, and salt in a non-reactive sauce pan. Gradually stir in 3-1/2 cups water and the orange juice concentrate. Bring the mixture to a boil over medium heat and reduce to a simmer. Simmer 2 to 3 minutes, stirring constantly. Whisk in the butter pieces until the mixture is homogenous; reserve.

Servings

Makes 24 servings (3 pancakes per serving)

Nutrition

<i>Calories</i>	758
<i>Calories from Fat</i>	129
<i>Fat</i>	15 g
<i>Saturated Fat</i>	7 g
<i>Cholesterol</i>	188 mg
<i>Sodium</i>	1140 mg
<i>Carbohydrate</i>	138 g
<i>Dietary Fiber</i>	8 g
<i>Sugar</i>	53 g
<i>Protein</i>	23 g
<i>Vitamin A</i>	22% DV
<i>Vitamin C</i>	17% DV
<i>Calcium</i>	30% DV
<i>Potassium</i>	22% DV
<i>Iron</i>	23% DV