



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Pacific Northwest Pear and Cranberry Dressing

6 Servings

Ingredients

1 (15 ounce) can Pacific Northwest Canned Pears, halves or slices, in juice, drained
2 tablespoons olive oil
1/2 cup diced red onion
3/4 cup diced carrot
3/4 cup diced celery
4 cups fresh bread cubes
1/4 cup dried cranberries
1 tablespoon finely chopped basil
1 tablespoon finely chopped sage
1 teaspoon finely chopped rosemary
1/2 cup vegetable broth
1 egg, whisked
Kosher salt and freshly ground black pepper, to taste

Servings

Makes 6 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

Method

Preheat the oven to 325 degrees F. Lightly grease an 8 by 8-inch baking pan and set aside. Dice the pears and set aside. Heat the oil over medium heat in a wide saucepan. Add the onion, carrots and celery, and stir until soft and lightly browned, 5 to 7 minutes. Remove the pan from the heat.

In a large bowl, combine the bread cubes, sautéed vegetables, cranberries, basil, sage, rosemary and reserved pears. Toss gently to evenly distribute the ingredients.

Add the broth and egg to the mixture, using your hands or a large spatula to mix well, until the ingredients are thoroughly moistened. Season lightly with salt and pepper.

Spoon mixture into the prepared pan, cover tightly with aluminum foil and bake for 20 minutes. Remove the foil and continue baking 10 more minutes, or until the bread on top is slightly crispy. Let stand a few minutes before serving.