

# Pear Turon

8 Servings



**Pacific Northwest  
Canned Pears**

Always ripe. Always ready.

## Ingredients

1 cup lightly packed light brown sugar  
1-1/2 teaspoons paprika  
1 (15-ounce) can Pacific Northwest Canned Pears, slices, in juice, drained  
8 lumpia (or other rice) wrappers  
Vegetable oil, for frying  
Vanilla ice cream, for serving

## Method

Combine the brown sugar and paprika in a mixing bowl; set aside half for later use.

Toss the pear slices in the remaining sugar mixture until thoroughly coated. Working with 1 wrapper at a time, place the wrapper at an angle on clean, dry work surface, to form a diamond shape. Moisten the edge of the wrapper with water and place a pear slice horizontally across the middle of the wrapper.

Fold the left and right sides of the wrapper into the middle, and starting at the lower edge, carefully roll from bottom to top. Repeat with remaining wrappers and pear slices.

Heat 2 to 3 inches of oil in a shallow, wide pan over medium heat. When the oil is hot, add half of the wrapped pears and fry until golden brown on all sides. Remove the fried pear rolls from the oil to a plate lined with a paper towel to drain. Toss while still warm in the reserved brown sugar mixture and serve with a scoop of vanilla ice cream.

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## Nutrition

<i>Calories</i>	217
<i>Calories from fat</i>	14%
<i>Fat</i>	31.3g
<i>Cholesterol</i>	8mg
<i>Sodium</i>	173mg
<i>Carbohydrate</i>	43.3g
<i>Dietary Fiber</i>	1.4g
<i>Sugar</i>	28.8g
<i>Protein</i>	4g
<i>Vitamin A</i>	309iu
<i>Vitamin C</i>	0.2mg
<i>Calcium</i>	74mg
<i>Iron</i>	0.9mg