Pear Endive Boats

6 Servings

Pacific Northwest Canned Pears
Always ripe. Always ready.

Ingredients

1 (15-ounce) can Pacific Northwest Canned Pears, slices, in juice, drained and juice reserved
½ cup goat cheese
½ cup cream cheese
1/3 cup lightly toasted, coarsely chopped pecans
1/3 cup finely chopped chives, divided
3/4 teaspoon freshly ground black pepper
24 spears Belgian endive, white and red

Method

Put the reserved pear juice in a small non-reactive pan over medium heat. Simmer until the amount of juice reduces to about 3 tablespoons, or becomes thick and syrupy. Remove the pan from the heat and cool the syrup to room temperature.
Lightly coat a baking sheet with pan spray, arrange the pear slices on the pan and then lightly spray the tops of the pears. Place the pan under the broiler for 4 to 5 minutes, or until the pears become golden brown and bubbly. Turn the pear slices over and continue broiling until slightly caramelized on the other side. Remove the pan from the oven and set aside to cool to room temperature. When they are cool, dice the pears and reserve.

In the bowl of an electric mixer fitted with the paddle attachment, combine the goat and cream cheeses until the mixture is smooth and free of lumps. With mixer running, slowly add the reserved pear syrup, followed by the pecans, ¼ cup chives and pepper. Fold in three-quarters of the diced, caramelized pears and mix by hand to incorporate. Season to taste with additional pepper and salt, cover with plastic wrap and refrigerate at least 2 hours before using.

To serve, lay the endive spears out in a single layer on a clean work surface. Spoon 1 tablespoon of filling onto the broad end of each spear. Arrange the filled endive spears on a platter, place a few pieces of the remaining roasted pear on the filling, and sprinkle with the remaining chives.

Servings

Makes 6 servings (4 pieces per serving)

Nutrition

Calories	*213*
Fat	*12g*
Cholesterol	*19mg*
Sodium	*222mg*
Carbohydrate	*21g*
Dietary Fiber	*10g*
Protein	*9g*