



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Grilled Pear & Goat Cheese Crostini

Ingredients

1/2 cup balsamic vinegar
2 (15-ounce) cans Pacific Northwest Canned Pear
halves, in light syrup, drained
4 thick slices (1.5 ounces each) artisan sourdough bread
2 tablespoons extra-virgin olive oil
4 ounces Cypress Grove Purple Haze goat cheese,
room temperature
1/2 teaspoon kosher salt
2 tbsp fennel fronds

Servings

Makes 4 servings

Nutrition

Calories: 366
Total Fat: 14g
Saturated Fat: 5g
Cholesterol: 13mg
Sodium: 661mg
Carbohydrate: 50g
Fiber: 6g
Sugar: 22g
Protein: 11g
Calcium: 87mg
Iron: 3mg
Potassium: 276mg

Method

Cook the balsamic vinegar in a small saucepan over medium-high heat until it is reduced by half and a little syrupy (keep in mind it will thicken after cooling), 3 to 5 minutes. Let cool completely.

Slice the pear halves 1/4-inch thick. Lightly brush the pear slices and bread slices on both sides with olive oil.

Place bread slices on gas grill or grill pan over medium-high heat until marks appear on both sides, 1 to 2 minutes per side; set aside. Place pears on grill until marks appear on both sides, 1 to 2 minutes per side. Sprinkle the pear slices with a pinch of salt; set aside.

Whip the goat cheese until it is spreadable. Spread it on the bread slices, dividing evenly. Fan the pear slices over the goat cheese, dividing them evenly. Drizzle with the balsamic syrup and garnish with fennel fronds.