

Fresh Ideas featuring:

Fresh *Fruits*
from *Chile*



DOUBLE CRANBERRY POACHED PEARS AND APPLES

- 1 cup cranberry juice cocktail
- 3 Tbs. sugar
- 2 large Chilean pears*, such as Bosc or Bartlett (about 1 pound), quartered and cored
- 2 large Chilean apples, such as Royal Gala or Fuji (about 1 pound), peeled, quartered and cored
- 1/4 cup dried cranberries

In a large skillet over high heat, combine cranberry juice and sugar; bring to a boil. Add pears, apples and dried cranberries; return to a boil. Reduce heat to low, cover and simmer until just tender, 8 to 10 minutes. Using a slotted spoon, remove apples, pears and cranberries to a serving dish. Increase heat to high; cook liquid until reduced to about 1/2 cup and slightly thickened, about 5 minutes. Pour over fruit.

Serve with ice cream, if desired.

Makes 4 portions

*Pears should be aromatic, fairly firm but a bit soft at the wider end.



Chilean Fresh Fruit Association
www.cffausa.org/foodservice

