

Sweet & Savory Pear Tart



This versatile recipe can be a dessert, appetizer or a dinner party cheese course

Serves 8

2 ripe pears ~ I prefer Red Anjou or Bosc

1T butter

1T Port or brandy

4oz blue cheese, crumbled

14oz jar fig spread ~ not fig jam

1 puff pastry sheet

honey, for garnish

Preheat oven to 425.

Thaw puff pastry at room temperature for 45 minutes. Unfold pastry and stretch out a little. Place on baking sheet.

Thinly slice pears, removing core. Melt butter in sauté pan. Add sliced pears and cook 1 minute until beginning to soften. Add Port or Brandy and cook another 1 minute. Remove from heat and allow to cool slightly.

Spread fig spread on puff pastry to within 1/2" of all sides. Crimp sides to form borders. Top fig spread with sliced pear mixture. Bake 20 minutes. Remove from oven, top with crumbled blue cheese and return to oven for 5~10 minutes or until cheese is hot and bubbly and pastry is golden brown.

Slice into desired serving sizes and drizzle with a little honey. Serve hot, warm or room temperature.

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Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com