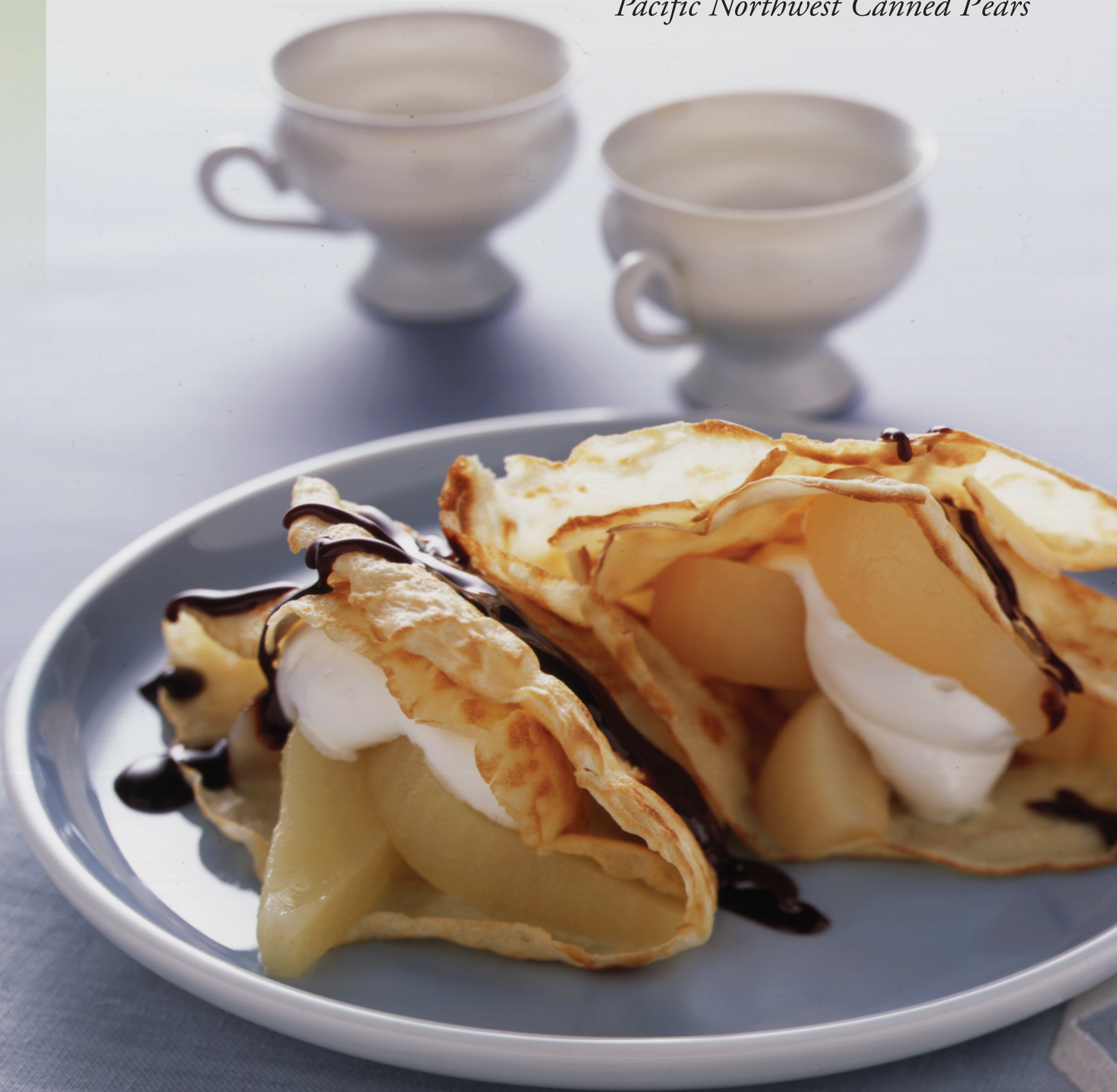


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*Menus in Minutes Using
Pacific Northwest Canned Pears*



A canned pear is a poached pear. Foodservice operators benefit from the labor saving fact that every canned Bartlett pear is selected at the peak of ripeness, then peeled, cored and simmered to perfection. Even better, canned pears are available year-round and are always ready to use for a wide variety of menu applications. From comfort to contemporary, canned pears fit easily into most of segments and menus. From diced and chunks to slices and halves, versatile canned pears contribute delicate fruit flavor and satisfying fruit goodness to the quick serve applications below. Find more fast and easy menu ideas on eatcannedpears.com/foodservice.

1

Belle Hélène Under Wraps

Make a dessert sensation by folding a warm crepe around sliced pears and whipped cream. Drizzle with chocolate sauce.

2

Tipsy Pear

Boost the popularity and profitability of sautéed chicken breasts with a garnish of pear slices pan-glazed in brandy and sugar.

3

Go Italian

For a stylish sandwich, layer sliced pears and smoked mozzarella between thinly sliced focaccia. Finish in a panini grill or on a stove top griddle.

4

Craving Crisp

Canned pears are never out of season, so substitute pear wedges for other fruits in crisps and cobblers. Try pear-cranberry to start.

5

Pear in a Pickle

Homemade pickles made simple: marinate pear wedges in a mix of honey, cider vinegar, and curry powder. Serve with grilled meats.

6

Show a Little Cheesecake

Decorate a prepared cheesecake with a pinwheel of sliced pears. Finish with a colorful berry glaze and chopped pecans.

7

Not Just for Turkey Day

Pear halves filled with cranberry relish satisfy customers all year-round.

8

Ginger Plus

To make gingerbread mix into a signature dessert, fold diced pears into the batter.

9

Pear and Popeye

Give a classic hot bacon and spinach salad a northwest spin by tossing in a complement of cool diced pears.

10

Berry Nice

Capitalize on skyrocketing smoothie sales with a colorful blend of canned pear chunks and frozen berries.

11

Cubist Concept

Earn raves for your art. Toss diced pears, cubes of cooked butternut squash and chopped red onion with lemon-cumin dressing.

12

Good Company

Combine familiar flavors like diced pear, green onion, dried cherries, and Balsamic vinegar into zippy salsa to accompany grilled meats.

13

Bangkok Express

Diced pear sweetens a Thai-style carrot salad. Dress with chopped chili peppers, chopped garlic, lemon juice, fish sauce, and sugar.

14

In a Crunch

Create a quick side for Indian dishes by pan-grilling pear halves before filling them with chopped honey-roasted almonds and coconut flakes.

15

Olé OK

Dress diced pears, avocado, black beans, chopped onion, red jalapeno pepper and cilantro with a lime vinaigrette for south of border flair.

16

Tipple Treat

Blend pears with margarita mix and ice for a festive non-alcoholic libation. Skewer a well-chilled sliced pear for garnish.

17

Better Batter

Brighten breakfast menus with delicately sweet pear pancakes. It's as easy as folding diced pears into prepared pancake batter.

18

Not An Every Day Sundae

Who'd say no to warm honey-baked pears topped with vanilla bean ice cream, caramel sauce, and toasted almonds?

19

Ham It Up

Mix two favorite ingredients together – diced pears and honey mustard – to create a sensational condiment for ham and roast chicken.

20

Room at the Waldorf

Garner a reputation for quick thinking when you substitute diced pears for apples in this famous salad.



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