

TOP 20

*Quick Fix
Solutions
using
Canned Pears*



Add Pacific Northwest Canned Pears

and add profitability to many dishes already on your menu. Canned pear bonuses include minimum labor costs, along with maximum taste and appeal. Not to mention, canned pears top an operator's list for affordability and year round availability.

Simple variations on customers' favorite recipes with a popular, ready-to-use ingredient like canned pears make menu changes a quick fix. To get you started, we've listed our Top 20 recommendations for innovative, no-fuss dishes using canned pears.

1

Cover Story

Top an open-faced grilled chicken sandwich with sautéed sliced pears. Lightly brown pears and red onion in olive oil, season with salt and freshly ground black pepper.

2

Sophisticated Cream Soup

Stir pureed pears and curry powder into prepared cream of chicken or cream of celery soup.

3

Top of the Morning

Stir sliced pears and cinnamon into honey to make a sumptuous topping for pancakes, waffles or crumpets.

4

Chicken Chic

Brighten prepared chicken salad with diced pears, crushed red pepper, and cumin.

5

Salad Sparkler

Boost flavor and appeal of fat-free honey-mustard salad dressing by adding pureed canned pears.

6

International Piece Keeper

Substitute diced pear for pineapple, and sweet and sour pork takes on a new dimension.

7

Pear-fect Puddings

Stir diced pears into prepared vanilla, chocolate and butterscotch custard, rice or tapioca puddings.

8

Pizza Pizzaz

Substitute sliced pears for pineapple as Hawaiian pizza goes Pacific Northwest.

9

Breakfast Trail

Layer vanilla low-fat yogurt with diced pears and trail mix for a sweet and crunchy wake-up treat.

10

Well Stuffed

Cornbread dressing enhanced with diced pears stays moist and tasty.

11

Fruited Cole Slaw

Lightly sweeten prepared slaw with diced pears; season with poppy seeds.

12

Fruit Accent

Finish sweet and sour red cabbage with diced pears.

13

Seafood Scoop

Use pear halves as tasty containers for scoops of tuna salad.

14

Stirring Concept

Sliced pears subtly sweeten spicy chicken stir-fry.

15

Sweet Surprise

Diced pears add pleasing texture and flavor to mashed sweet potatoes.

16

Cool Treat

Soften vanilla ice cream; stir in diced pears and cinnamon.

17

Bran Muffin Boost

Diced pears add moistness, taste, and texture to bran muffin mix.

18

Great Garnish

Fill pear halves with prepared chutney; sprinkle with sliced green onion.

19

Optimum Oatmeal

Spruce up oatmeal with diced pears and cinnamon sugar.

20

Chunky Pear Salsa

Fold diced canned pears into prepared salsa for a sweet-spicy condiment.



105 South 18th Street
Yakima, WA
98901-2145

509-453-4837
fax 509-453-4880

www.eatcannedpears.com