



## CINNAMON PEARS

Serves 2-4

*This recipe provided by: Chef Elizabeth Reedy (adapted from Smitten Kitchen)*  
Cooking Demonstration– September 12, 2015

### INGREDIENTS

2-3 pears  
3 tbsp. Unsalted Butter  
1 tsp. cinnamon\*  
1/4 cup dark brown sugar  
Juice from 1/2 of lemon

*Optional: Toasted pecans  
or granola*

*\*feel free to add any of  
your favorite fall spices as  
well (clove, pumpkin spice,  
cardamom, etc.).*

### DIRECTIONS

Chop pears into 1/2 inch chunks.

In a medium saucepan, melt butter and brown sugar together.

Once the sugar begins to dissolve, add the pears and spices. Stir to combine.

Add lemon juice.

Allow mixture to simmer for 5-10 minutes or until the pears are softened.

Serve topped with toasted pecans or granola, or as a topping on steel cut oatmeal or ice cream.

See [The Farmers Market Shopping List](#) on reverse.

The Farmers Market Farm-to-Table Chef Series - Season 9

Holly Springs • North Carolina



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## CINNAMON PEARS

### SHOPPING LIST

Please visit the following vendors at *The Farmers Market* who offer items for today's cooking demonstration:

#### McLean Farms

Pears

#### Uncle Bob's Nuts

Rosted Nuts

FARM  
-TO-  
TABLE

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#### *Other Ingredients Needed:*

3 tbsp. Unsalted Butter

1 tsp. cinnamon\*

1/4 cup dark brown sugar

Juice from 1/2 of lemon

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