



Pear Pie for Summer

Ingredients:

6-7 medium, ripe but firm Bartlett pears
3 T. granulated sugar
3 T. brown sugar
2 T. brandy, preferably pear
¼ t. salt
½ vanilla bean
½ t. finely gated lemon zest
1 T. cornstarch
Prepared pie shell

Method:

Peel, quarter and core pears. Cut each quarter into three even slices and place in bowl with sugars, brandy and salt. With a small, sharp paring knife, carefully cut vanilla bean in half vertically. With the edge of the knife, scrap the vanilla seeds into the pears and mix well. Cover with plastic wrap and set aside for at least 45 minutes or up to 2 hours.

Preheat oven to 400°.

Place a colander over a heavy bottomed saucepan and pour pears into colander. When juices have ceased to drip into the saucepan, set pears aside. Place saucepan over medium heat and bring to a boil. Reduce heat and simmer vigorously until juices have become syrupy and caramel colored, about 8 minutes, then remove from heat.

Meanwhile, toss pears with lemon zest and cornstarch until cornstarch is no longer visible. Pour caramelized juice over pears, toss well and pour mixture into prepared pie crust. Cover fruit with top layer of pie crust, cut vents and place in the freezer for 10 to 15 minutes.

Bake 45-50 minutes.

From Carpinito Brothers Farm, Kent, WA