

Pear Pineapple Honey

22 medium pears	4 tablespoons finely grated lemon rind
1 can crushed pineapple	¼ cup lemon juice
10 cups sugar	

Wash and peel; core and grind pears. Combine all ingredients in a kettle; stir to mix in sugar. Bring to a boil on high heat. Lower heat; cook until thick and transparent, about 45 minutes, stirring frequently. Remove from heat; skim. Pour into hot, sterile jars, seal at once. Makes approximately seven pints.

Poached Pears

4 firm pears	1-1/2 cups water
½ lemon, sliced	1-1/2 cups sugar

Cut pears in halves lengthwise. Peel and core. Combine sugar and water in saucepan. Bring to boil. Add lemon and pears. Simmer until pears are tender (approximately 10 minutes). Remove from heat. Chill to serve.

Ginger Pears: Poach pears as above, except use 1 cup brown sugar, ½ cup water, ½ lemon, 1 teaspoon ginger, and 4 whole cloves. Turn occasionally while cooking. Chill. Serve as salad on lettuce with scoop of cottage cheese in cavity. Top with sour cream.

Rosy Pears: Sprinkle 2 tablespoons strawberry-flavor gelatin over poached pears when you remove them from heat. Turn gently to get color into pears. Chill. Spoon cranberry sauce into cavities and serve as garnish for meats, or top with ice cream and chocolate sauce for dessert.

Chewy Apple Brownies

1 cup butter/margarine, softened	1 teaspoon baking soda
1 teaspoon cinnamon	2 eggs, well-beaten
1 teaspoon vanilla extract	2 cups all-purpose flour
1 teaspoon baking powder	½ teaspoon salt
1-3/4 cups sugar	2 cups peeled and chopped baking apples
½ cup pecans or walnuts	

In a large mixing bowl, cream butter/margarine, sugar, eggs and vanilla with mixer. Combine dry ingredients and add to butter/margarine mixture. Mix until flour is moistened. Fold in apples and nuts. Spread in greased 9x9 inch baking pan and bake at 350 degrees F. for 45 minutes or until done. Serve warm topped with frozen vanilla yogurt, or at room temperature drizzled with Vanilla Glaze (recipe below). Yield 12 servings.

Vanilla Glaze: Combine ½ cup powdered sugar, 1 tablespoon hot water and ¼ teaspoon vanilla extract, blend until smooth. Drizzle in a thin stream over the top of cooled uncut brownies. Allow glaze to set before cutting.