



Recipes

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Southwestern Spiced Stuffed Seckel Pears

Prep Time: 10 Minutes

Cooking Time: 60 Minutes

Serves 16

Ingredients:

- 16 Seckel Pears (or crab apples)
- 4 oz. Whole Butter , melted
- 1/2 cup Light Brown Sugar
- 3/4 cup Spiced Pecans , crushed
- 2 1/2 cups Mission® Pre-cut Unfried Yellow Corn Tortilla Chips (06941) , crushed
- 4 oz. Cream Cheese , softened
- 5 oz. Chipotle Cheddar Cheese , shredded
- 1 Tbsp. Chipotle Tabasco® Sauce
- 6 oz. Orange Mint Glaze (see Related Recipe)

Directions:

1. Cut small seckel pears in half lengthwise. Remove seeds and brush outsides with a lemon wedge.
2. Place on parchment lined sheet pan.
3. Lightly brush pears with melted butter and place in 350° F oven until pears are softened.
4. Remove from oven and cool slightly.
5. When pears are slightly cool to the touch, gently hollow out the pear with a paring knife, getting close to the skin, but still keeping the skin intact.
6. Gently scoop out the flesh from pears with a spoon and place in food processor.
7. Pulse pears, 1/2 of brown sugar and cream cheese together in food processor until combined.
8. Pour into mixing bowl.
9. Fold in spiced pecans, crushed Mission® Pre-cut Unfried Yellow Corn Tortilla Chips, Chipotle Tabasco, and chipotle cheddar cheese.
10. Add in more light brown sugar if more sweetness is desired.



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Orange Mint Glaze

Serves 1

Ingredients:

1 cup Orange Marmalade

1 cup Tangerine Juice

1 oz. Fresh Mint Leaves, thinly sliced

Directions:

1. Place orange marmalade and tangerine juice in small sauce pot.
2. Stir until marmalade is dissolved.
3. Let syrup thicken and reduce by 30%.
4. Remove from heat and fold in mint leaves.
5. Serve warm or at room temperature.