



RECIPE: SPICED PEAR AND POMEGRANATE CROSTINI

INGREDIENTS

2 large ripe, but firm, pears, peeled and diced
1 Tbs. butter
1/2 tsp. cinnamon
1/4 c. NY Maple Syrup
1/2 tsp. balsamic vinegar
1 c. pomegranate arils
1 package cinnamon cream cheese (8 oz.)
olive oil
Baguette, thinly sliced



DIRECTIONS



Brush the tops of the baguette lightly with olive oil. Toast the sliced baguette. Spread each slice generously with cinnamon cream cheese. Set aside.

Melt the butter in a saute pan over medium high heat. Add the pears, cinnamon, and syrup and saute for 3 minutes; until fragrant and warm. Stir in the balsamic vinegar and pomegranate arils. Spoon fruit mixture on top of prepared baguette slices using slotted spoon. Lightly drizzle tops with a small amount of the syrup mixture.

Enjoy immediately!