

## **Pear Sauce**

### **Ingredients**

- \* 6 cups pears, peeled and diced
- \* 2 tablespoons sugar
- \* dash of nutmeg
- \* 1/4 cup water
- \* 1 teaspoon lemon juice

### **Direction**

1. Microwave directions:
2. In a microwave-safe bowl, combine all ingredients. Cover and microwave on high for 6 minutes.
3. Stir pear mixture. Cover and microwave on high an additional 6 minutes or until tender.

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4. Puree mixture in a blender or food processor until smooth.
5. Stove-top Directions:
6. Increase water to ½ cup and combine with all ingredients in a medium saucepan. Bring to a boil.
7. Cook over medium heat 10-15 minutes or until pears are tender.
8. Puree mixture in a blender or food processor until smooth.

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