

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.
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.