



MERRY CHRISTMAS FROM

COLLAB
— KITCHEN —

ROASTED PEARS WITH CRANBERRIES

8 SERVINGS
yield

10 MINUTES
active time

40 MINUTES
total time



COLLAB

— KITCHEN —

Dear Friends,

Have a very Merry Christmas and Thank You for being a part of the CollabKitchen experience. May 2016 be filled with new reasons to be joyful and creative, and may you find new dishes to make with love and care!

Blessings and cheers,

**BRENT, MICHELLE
+ THE TEAM @CK**

P.S. This is one of our easiest and most favorite holiday treats, Roasted Pears with Cranberries! We hope it will become a part of your holiday season too.



INGREDIENTS

- 4 pears (any variety), peeled, quartered and cored
 - 12 ounces fresh cranberries, washed
 - 1 tablespoon brown sugar
 - 2 teaspoons lemon juice
 - 1 teaspoon vanilla
 - 1 - 2 dashes of cinnamon
 - 2 tablespoons butter, cubed
 - 1 - 2 tablespoons water, if necessary
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INSTRUCTIONS

1. Preheat oven to 375 degrees F.
2. In a large baking dish, mix pears, cranberries, brown sugar, lemon juice, vanilla, and cinnamon together. Dot the top of the mix with cubes of butter.
3. Bake for 30 minutes or until tender, adding 1 to 2 tablespoons water if necessary.
4. Serve with vanilla frozen yogurt, or vanilla ice cream, and top with any of your favorite roasted nuts.