

Apple Festival Recipes from Dan Brophy

Carmelized Pear and Blue Cheese Crostini

4 Tbsp butter
2 large shallots, sliced
3 ripe pears, cored, peeled and chopped
1/2 tsp salt
1/2 baguette, cut into slices and toasted
1/4 cup crumbled mild blue cheese
1/4 tsp pepper

Method:

Melt butter in large sauté pan, add shallots, cook until caramelized. Add pears and salt, stirring occasionally until pears are soft, about 10 minutes. Remove from heat. Top baguette slices with pear mixture, blue cheese, sprinkle with pepper. Serve warm