



## RWC Midsummer Surprise with Vanilla and Ginger Braised Pears

**MAKES:** 8 servings

**TIMING:** 3 hours

### INGREDIENTS:

- 8 oz. RWC Midsummer Surprise
- 4 Asian pears, cored and quartered
- 1" ginger, sliced
- 1 vanilla bean
- 2 cups sugar
- 2 cups water
- 1 lemon, juice and zest
- ½ tsp salt
- ½ cup honey
- 1 tbsp vanilla paste



### DIRECTIONS:

1. In a medium sauce pot, combine water, sugar, ginger, vanilla bean, lemon juice, zest and salt and bring to a boil. Place all cored and quartered pears in a large bowl. Once the mixture is boiling, pour over the pears and let cool for a few hours on the counter before refrigerating.
2. In a small bowl mix together the honey and vanilla paste, then set aside.
3. To serve, slice 2 pieces of pears and place in a bowl over a spread of the Midsummer Surprise, then drizzle some of the vanilla honey over top and enjoy!