



Pear and Blueberry Pie Bars

Makes 18 servings

Crust

Ingredients:

1½ cups flour

½ cup sugar

¼ tsp salt

¾ cup unsalted butter, chilled and cubed (approx. 1½ cube)

1 tsp vanilla

Instructions:

Preheat oven to 350 F. Line a 9 x 13-inch baking dish with parchment paper. Combine flour, sugar, salt, butter and vanilla in a food processor. Pulse approximately 10 times or until mixture has a mealy texture. Place in a lined baking dish. Press firmly to form a crust. Pierce crust with a fork. Bake 10 minutes.

Filling

Ingredients:

3 ripe California Bartlett Pears, cored, quartered, peeled and sliced

Juice of ½ lemon

Instructions:

While the crust is baking, gently toss pears with lemon juice. Set aside.

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Streusel Topping

Ingredients:

$\frac{3}{4}$ cup flour

$\frac{1}{2}$ cup brown sugar

$\frac{1}{4}$ tsp salt

$\frac{1}{2}$ cup unsalted butter, chilled and cubed (approx. 1 cube)

$\frac{2}{3}$ cups old-fashioned oats

1lb Hurst's Berry Farm Blueberries

Instructions:

When crust is cool, combine flour, brown sugar, salt and butter in a food processor. Pulse approximately 10 times. Transfer to a medium bowl. Add oats. Combine thoroughly into the mixture using your hands. Place in the refrigerator to chill.

While the streusel topping chills, assemble the filling. Place pear slices on top of the crust in a single layer. Scatter the blueberries over the pears evenly. Crumble the chilled streusel over the top of the fruit. Bake 40 to 50 minutes, or until the blueberries are bubbling and the streusel is golden brown. Set aside to cool. Cut into squares and enjoy. Store in the refrigerator.



Roasted Pears with Lemon Ricotta

Makes 6 servings

Ingredients:

- 2 Tbsp unsalted butter
- 6 ripe California Bartlett Pears, cored and quartered
- 2 Tbsp lemon juice
- Zest of 1 lemon
- 5 Tbsp sugar, divided
- 1 package (12 oz) Hurst's Berry Farm Blueberries
- 1 cup whole milk ricotta cheese

Instructions:

Preheat oven to 425 F. Grease a large, rimmed baking sheet. In a large bowl, toss pears, lemon juice, lemon zest and 3 Tbsp sugar. Place pears cut side down on a baking sheet. Roast 15 to 20 minutes. Turn pears skin side down. Sprinkle with 1 Tbsp sugar. Roast 15 to 20 minutes. Remove from oven. Sprinkle with 1 Tbsp sugar. Broil pears until the sugar starts to caramelize, about 8 minutes. Divide pears into bowls. Top with blueberries and ricotta. Serve immediately.

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