



Tradition you can taste.



Tia Rosa's Pear Twists FOR DESSERT

Makes 4 servings

INGREDIENTS

For Spirals

4 Tia Rosa Flour Tortillas
Canola oil for frying

For Pears

2 green pears, sliced in half
4 ounces apple cider vinegar
3 ounces honey
½ small Serrano chili (optional)
1 cinnamon stick
Powdered cinnamon, to taste
Granulated sugar, to taste
Crushed walnuts, to taste

PREPARATION

Slice pears in half and remove core. Place pears sliced-side up in a medium oven-proof sauté pan. Pour vinegar, honey, chili and cinnamon stick over pears. Tent pan with foil and bake for 50 minutes at 450° F. Once timer rings, remove foil and place back in oven until browned slightly.

While pears are baking, warm tortillas. Using kitchen shears, cut each tortilla in wide strips. Twist into spirals and secure ends with a toothpick, to maintain form. Fry tortilla spirals in oil. Once crisp, remove from pan and set on a plate with paper towels, to absorb excess oil. Allow to cool and remove toothpicks.

Place pear half on a plate and top with spirals. Sprinkle with powdered cinnamon, granulated sugar and crushed walnuts. Serve hot.

Notes: