

Glazed Pears

Makes: 6 Servings

This recipe features fresh pears. Glazed pears can be eaten as a dessert or as a topping on pancakes, waffles, or add to hot cereals.

Ingredients

1 tablespoon margarine

6 pears (peeled, center removed, and cut into 1-inch pieces)

2 tablespoons brown sugar (or 2 tablespoons regular sugar)

1/4 teaspoon lemon juice

Directions

1. Melt margarine in a large skillet over medium heat. Add the pears and cook 10 minutes or just until soft.
2. Sprinkle pears with brown sugar and lemon juice, and continue cooking until sugar is melted, about 3-4 minutes. Stir often.
3. Serve warm.

Notes

Tips: Use glazed pears as a topping on pancakes, waffles, or add to hot cereals.

Source: Recipe adapted from Food.com