

Tuscan Pears

2 tablespoons pine nuts
4 ripe pears, cored and thinly sliced
1 tablespoon white wine vinegar, or
white balsamic vinegar
1 – 2 tablespoons best quality olive oil or TRUFFLE OIL for a real treat
1 – 2 teaspoons thyme
slivered Parmesan cheese

Toast pine nuts in skillet over medium heat until golden brown. Set aside to cool. Arrange pears on serving plate. Drizzle with olive oil and sprinkle with thyme. Top with the toasted pine nuts and the slivers of Parmesan.

Serves 4.

** This can also be made into a very nice green salad, with the addition of arugula. The pepperiness of the arugula is a perfect foil for the sweet pears. Toss with a white wine vinaigrette.