

Party Planning Tips

Ideas For Pear-fect Celebrations

(NAPSA)—If you're wondering what to serve at your next celebration, pears can be the "pear-fect" solution.

Whether you are watching the game with friends, celebrating an accomplishment or just hanging out, there are several ways this delicious fruit can add a slice of flavor to your menu.

Pair your pears to the celebration: If you're hosting a themed party, it's easy to color-coordinate your food with your theme. Fill a glass vase, baskets or trays with different colors of pears for a fun, simple display. Yellow and green pears work well, and you could also use red or brown pears to decorate with your school or team colors. Versatile pears double as a grab-and-go snack.

Sweet and savory: While pears are considered a sweet treat, you can use the mouthwatering fruit in both savory and sweet recipes. Dice pears for salsa, slice them into potluck salads, or puree them into a winter soup.

Slice up some fun: Keep kids happy with pear snacks: Slice pears into French fry shapes and serve with nut butters or yogurt for dipping. Serve pear slices with cheese and crackers. Layer pear slices in quesadillas for a simple party snack that's perfect for all ages.

Pears provide 24 percent of the recommended daily value for fiber and 10 percent of daily needs of vitamin C for only 100 calories per serving. They're also sodium-free, fat-free and cholesterol-free.

Here's a recipe that makes a great appetizer or snack:



Available in many sizes, flavors and colors, pears make a mouthwatering addition to any party spread.

Pear and Brie Quesadilla

- 1 12-inch flour tortilla
- ½ of an Anjou USA Pear, cored and cut into ¼-inch slices
- 6 ¼-inch slices of Brie cheese
- 2 tablespoons shredded mozzarella cheese

Heat oven to 425° F. Lay tortilla on a flat surface. Spread pear slices across half of the tortilla. Lay Brie across the top of the pear slices. Sprinkle mozzarella over the Brie. Fold other half of the tortilla over the pear and cheese mixture.

Transfer tortilla to a lightly greased or parchment-lined cookie sheet and bake until cheese melts and bubbles, about 3–5 minutes. Remove tortilla from oven, cool slightly and cut into 6 wedges.

Yield: Serves 6 appetizers

For more tips and recipes, visit www.usapears.org. You can follow @USAPears on Twitter for daily recipe links and pear facts.