



---

## Uploaded to VFC Website

▶▶▶▶ January 2013 ◀◀◀◀

---

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

[Veterans-For-Change](http://www.veteransforchange.org)

---

*Veterans-For-Change is a 501(c)(3) Non-Profit Corporation  
Tax ID #27-3820181*

***If Veteran's don't help Veteran's, who will?***

We appreciate all donations to continue to provide information and services to Veterans and their families.

[https://www.paypal.com/cgi-bin/webscr?cmd=\\_s-xclick&hosted\\_button\\_id=WGT2M5UTB9A78](https://www.paypal.com/cgi-bin/webscr?cmd=_s-xclick&hosted_button_id=WGT2M5UTB9A78)

---

**Note:**

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members.



# *Pear and Dried Apricot Salsa with Lemon and Rosemary*

**Prep Time:** 10 mins

**Cook Time:** 20 mins

**Total Time:** 30 mins

## **Ingredients**

- ❖ 1 cup(s) wine, dry white
- ❖ 1/2 cup(s) apricot(s), dried
- ❖ 2 whole bay leaves
- ❖ 2 medium pear, bosc, firm, ripe
- ❖ 3 piece(s) lemon zest, 1/2-by2-inch strips, cut into thin slivers
- ❖ 1 tablespoon lemon juice
- ❖ 1 teaspoon rosemary, fresh, chopped, or 1/2 teaspoon dried

## **Preparation**

1. Combine wine, apricots and bay leaf in a medium saucepan. Bring to a boil; cover and cook over low heat until the apricots are plumped but not too soft, about 10 minutes, depending on their dryness. Use a slotted spoon to transfer the apricots to a cutting board, leaving the wine in the pan. When cool enough to handle, cut into quarters and transfer to a medium bowl.
2. Toss pears with lemon zest and juice in another bowl. Add the pears and zest to the wine in the pan. (If using dried rosemary, add it now.) Return to a simmer and cook, stirring, over medium-low heat, until the juices are reduced and the pears are just tender, 5 to 7 minutes.
3. Add the pear mixture to the apricots; stir in fresh rosemary, if using. Remove the bay leaf; serve the salsa warm, at room temperature or chilled.

