

<b>RECIPE:</b>	<b>Roasted Baby Pears with Herbed Goat Cheese</b>
<b>QTY:</b>	24 appetizers

<b>OVEN TEMPERATURE:</b>	350 degrees
<b>COOK TIME:</b>	25 minutes

**SPECIAL NOTES:**

<b>Quantity:</b>	<b>Ingredients:</b>
1/2 lb	Goat Cheese
1/4 C	Chopped mixed Herbs such as Parsley, Tyhme and Chives
2 T	Extra Virgin Olive Oil, plus more for drizzling
12	Baby Pears
12	Bacon Slices, about 1/2 lb, cut in 1/2
2 T	Honey
	Kosher Salt and Freshly Ground Pepper
	Arugula or Dandelion Greens, for garnish

**Directions:**  
 In a small bowl, mix goat cheese, herbs and 2 Tbsp olive oil; season with salt and pepper. Halve the pears and scoop out the seeds and cores. Stuff each pear half with about a teaspoon of the cheese. Wrap each stuffed pear with a slice of bacon and place it on a baking sheet. Drizzle some olive oil over the pears and season them with salt and pepper. Bake them until the pears are tenfer and the bacon is crisp, about 25-30 minutes. Place the pears onto a platter, drizzle with the honey and garnish with the argula.