

Pear Empanadas with Queen Anne Cherry Sauce

Filling:

10 large pears
1 cup sugar
½ tsp. cinnamon
1 vanilla bean
½ tsp ground ginger
¼ cup water
¼ cup brandy
1 lemon, juiced

Cut pears and apples into small (¼”x ¼”) cubes.
Toss fruit with lemon juice so it doesn’t brown
Add remaining ingredients and stir until combined well.

Dough:

2 lbs. + 6 oz. flour
2 tsp. salt
2 lb. butter
2 lb, cream cheese

Blend the cheese until smooth, add butter and mix until smooth.
Mix in flour and salt until combined.
Portion dough into 1-1/2 oz. balls and chill (freeze whatever is not going to be used)
Roll each piece out into 4” circles – keep refrigerated until ready to fill.
Fill each circle with two tablespoons of filling and close, sealing with the ends of a fork and place on a sheet tray.
Egg wash each empanada (1 egg/2 tsp. water with a pastry brush).
Sprinkle with crystal sugar (Kitchen Kaboodle or Sur la Table will have this)
Bake at 350° until golden brown – garnish with cherry sauce (see below) and a little ice cream (or whipped cream is a great addition as well!). Enjoy!

Cherry sauce:

3 cups Queen Anne cherries
1 cup water
½ cup sugar
1 vanilla bean

Combine all ingredients in a sauce pan on stovetop and cook until fruit is mushy.
Puree and add more water until desired consistency.
Yield: 4 cups