

Quick Pear Crumble

- 1 cup graham-cracker crumbs
- 1/2 cup brown sugar, packed into measuring cup
- 2 tablespoons butter or margarine, melted
- 1 tablespoon lemon juice (about half a medium lemon)
- 2 pears, cored and sliced (can be peeled first, if desired)

Combine graham-cracker crumbs, brown sugar, butter or margarine, and lemon juice. Combine graham-cracker mixture with pears in a large bowl and toss gently. Place in buttered shallow baking dish. Bake at 350 degrees for 25 minutes. Makes 4-to-6 servings.

Selection and Storage

Pears

Look for firm, well-shaped pears that are slightly soft. Avoid soft or bruised pears. Pears will continue to ripen at room temperature. Refrigerate and use within 5–7 days.