Herbal Legacy Recipes

MINT PEARS WITH LEMON DRIZZLE

Adapted recipe from Jamie Oliver & Al Dente Gourmet

INGREDIENTS:

- Desired amount of fresh pears sliced thinly
- fresh sprig of mint
- 1 lemon
- 1/2 C. honey



DIRECTIONS:

- 1. Combine 1 cup of water with 1/2 cup honey, zest of 1 lemon and juice of 1/2 lemon in a saucepan.
- 2. Warm until honey is dissolved and ingredients are mixed well.
- 3. Slice and arrange pears on a serving plate.
- 4. Drizzle lemon sauce on top and garnish with mint leaves.