

Spicy Tomato Pear Sauce Over Ice Cream



FOODSERVICE



SERVING SIZE: 12

Ingredients

- 1 5/6 liquid cups **Furmano's Petite Diced Tomatoes**
- 2 each Cored, Peeled, and Diced Bartlett Pears
- 1/2 cup Sugar
- 2 teaspoons Cornstarch
- 1/2 teaspoon Cinnamon
- 1/2 teaspoon Cardamon
- 1/2 teaspoon Dry Ginger
- 1/8 teaspoon Crushed Red Pepper Flakes
- 2 quarts Vanilla Ice Cream

In This Recipe



Petite Diced Tomatoes In
Juice

Preparation

1. Place FURMANO'S PETITE DICED TOMATOES in a small crock pot & set on high
2. In a small bowl, combine SUGAR, CORNSTARCH, CINNAMON, CARDAMOM, GINGER, and RED PEPPER FLAKES. Mix this into the tomatoes
3. Add pears to the tomato mixture
4. Cook, covered, on high for 1 1/2 to 2 hours. Then reduce heat to low until ready to serve
5. Serve over vanilla ice cream