



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **Pear Chips**

Preheat oven 225°F

2 perfect pears

2 cups sugar

### **THE STEPS**

#1

Line 2 baking sheets with parchment paper.

Using a mandoline or a very sharp knife, slice pears lengthwise as thinly as possible. No need to remove seeds or cores.

#2

Place sugar on a plate. Press both sides of the pear slices into the sugar to coat. Place slices on baking sheets.

#3

Place baking sheets in oven. Rotate the sheets every half hour. Bake 1 hour then turn slices over and continue baking until golden brown, anywhere from 1 - 2 hours. Test for doneness by removing 1 chip to a cooling rack to see if it is crisp after a couple of minutes. If it's still soft, return to oven and continue crisping.

#4

When the chips are finished baking, place them in a single layer on a cooling rack to cool and harden.

**THE LOVE:** Patience, patience patience... You have to give these little guys time to dry out. Every oven is different so do the test and you'll nail them!