



Nathalie Weisner's Pear Syrup

Start with 6 to 8 pears. Wash, core, and chop the pears.

Put the chopped pears in a heavy bottomed pan, cover with water. Boil, stirring until pears begin turning to a lumpy puree. Remove from heat.

Using a sieve, strain the pear puree. Measure the extracted pear juice and add equal parts sugar.

Return to the pot and simmer until the sugar has dissolved. Add three tablespoons fresh squeezed lemon juice for each cup of the pear/sugar mixture. Take off the heat. Put in clean glass jars, refrigerate.

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You'll need a baguette, goat cheese, a tart marmalade (like The Stand's Mixed Citrus Marmalade), and fresh rosemary. To assemble, allow goat cheese to soften slightly at room temperature and stir the marmalade to loosen it. Slice the baguette on the diagonal and lightly toast, let cool. Spread a tablespoon or two of goat cheese on each toast and top with a teaspoonful of marmalade and a sprinkling of chopped rosemary leaves.

