

Published October 23rd, 2013

Pear and Cheese Pinwheels



Karen Reed's pear and cheese pinwheels Photo
Susie Iventosch

Karen Reed

2013 Adult "Appetizer" Winner

Ingredients

2 pounds ripe Moraga pears
2 cups shredded sharp cheddar cheese
1/2 cup cream cheese
2 cups shredded Monterey Jack Cheese
1/2 cup onion chive cream cheese
1/2 cup Craisins
1/4 pound thinly sliced ham
1/2 cup finely chopped pecans
4 whole wheat wraps
4 garden herb wraps

Directions

Pear, ham and cheese pinwheels: Peel, core and thinly slice pears. Spread a thin layer of onion chive cream cheese on each whole wheat wrap. Sprinkle lightly with Craisins. Cover with a layer of pear slices, then a layer of ham and a layer of Monterey Jack cheese. Roll wraps tightly into log shapes. With a sharp serrated knife, slice the logs into 1-inch sections. Lay the sections on their sides on a serving dish to show the pinwheel design.

Pear, cheddar and pecan pinwheels: Peel, core and thinly slice pears. Spread a thin layer of plain cream cheese on each garden herb wrap. Sprinkle chopped pecans lightly over the cream cheese. Cover with a layer of pear slices and a layer of cheddar cheese. Roll wraps tightly into log shapes. With a sharp serrated knife, slice the logs into 1-inch sections. Lay the sections on their sides on a serving dish to show the pinwheel design.

Reach the reporter at: info@lamorindaweekly.com

[back](#)

Copyright © Lamorinda Weekly, Moraga CA