

Strategies Applied:

A melon baller helps to quickly remove the core on the pears, but a spoon will do the trick, also.

- Bosc Pears: Look for them on sale in the fall and early winter – their season is from September until about April or May. In Minnesota, they'll generally drop down to about 89 cents a pound. Each is around 7 ounces, so the cost for this recipe is \$1.17
- Nuts: I buy during the winter holidays – there are always sales and coupons and I keep them in my freezer.
- Because I raided my pantry and freezer for the rest of ingredients, I don't have a cost – also much would depend on the quality of your Balsamic. Mine was basic supermarket, bought with a coupon. I do have a small bottle of the good stuff, but I treasure that and usually trot it out for special occasions. I'll just have to take a guess that the rest totalled around 30 cents.