

Poached Pear and Tapenade Sandwich

From [HaveRecipes-WillCook](#)

1 baguette, sliced in half lengthwise
Tapenade (recipe follows)
Poached pears (recipe follows)
16 ounces fresh mozzarella, sliced
1 ½ cups arugula

To assemble the sandwiches, spread a generous amount of the tapenade on the bottom half of the sliced baguette. Add the sliced mozzarella, poached pears and arugula. Place the top of the baguette over the sandwich filling and slice crosswise into single serving sized sandwiches.

Tapenade

2 cups kalamata olives
2 teaspoons fresh thyme, chopped
2 garlic cloves, chopped
¼ cup extra virgin olive oil
freshly ground pepper

In the bowl of a food processor, add the olives, thyme, garlic and process until the olives are finely chopped. Add the olive oil and process until smooth. Season with freshly ground pepper to taste.

Poached Pears

adapted from epicurious.com
4 pears, peeled, cored and sliced ½ thick
1 ½ cups red wine
¾ cup granulated sugar
¼ cup honey
2 tablespoons lemon juice
2 teaspoons vanilla
1 teaspoon cinnamon

In a medium saucepan, bring the wine, sugar, honey, lemon juice, vanilla and cinnamon to a boil, add the pears and cook until softened, about 20-25 minutes. Cool completely.