

From the Kitchen at Stonewall Resort

SWEET WINE & HONEY ROASTED PEARS

Ingredients:

4 firm ripe pears (any variety)
1 Tbs. unsalted butter, softened
2 Tbs. plus 2 tsp. honey
½ cup sweet dessert wine, such as a late-harvest Muscat or a Viognier
1/3 to ½ cup heavy cream, at room temperature, for serving

Directions

- Position a rack in the center of the oven and heat the oven to 375° F.
- Peel, halve and core the pears.
- Smear the butter over the bottom of a 9x13 inch baking dish or small roasting pan. Set the pear halves cut side down in the dish.
- Drizzle 1 tsp. of honey over each pear half. Pour in the sweet wine. Roast for 40 minutes.
- Remove the dish from the oven and using pot holders, tilt the dish so the juices pool in one corner. With a spoon, baste each pear with some of the juices. Continue to roast until the juices cook down to a glazy consistency and the pears are very tender and take on a light toasted color, another 15 to 20 minutes.
- Lift up the cut side of a pear; it should look nicely caramelized.
- Turn off the oven and leave the pears in the oven to keep warm until serving time. (The liquid will continue to thicken and the pears will brown a bit more.) If the juices have completely evaporated at serving time, add a Tbs. or two of hot water to the pan and swirl to recreate a syrupy glaze. Drizzle the glaze over each pear. Serve warm and pass a pitcher of heavy cream to pour over.

Leftovers are good eaten at room temperature or warmed gently.