



Balsamic-Roasted Pears with Pepper and Honey

by Kathryn Krake

Ingredients:

2 tablespoons unsalted butter
2 firm-ripe Bosc pears, halved lengthwise and cored
3 tablespoons balsamic vinegar (Kathryn substituted Champagne Vinegar)
4 oz Manchego or mild fresh goat cheese, cut into 4 pieces, at room temperature
1/4 cup honey

Directions:

Preheat oven to 400°F.

Melt butter in an 8-inch square glass baking dish in middle of oven, about 3 minutes. Arrange pears, cut sides down, in 1 layer in butter and roast in middle of oven until tender, about 20 minutes. Pour vinegar over pears and roast 5 minutes more.

Transfer pears, cut sides down, to serving plates with cheese and spoon some of juices from baking dish over pears. Drizzle pears and cheese with honey and sprinkle with pepper.



Vinaigrette

Kathryn Kraker
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Oil and vinegar to tap, taste and treasure

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