

Roasted Winter Pears

Serves 4



Ingredients

4-6 well-ripened winter pears, like D'anjou or Bosc
1-2 Tbsp. butter, melted (to taste)
1/8 tsp. nutmeg, roughly

Instructions

Preheat oven to 350 (F)

Core pears and slice lengthwise into sixths or eighths, depending on whether it is a smaller or larger pear. Place slices in a baking dish or large pie plate, ideally so they fit snugly in a single layer.

Pour butter over sliced pears and toss to coat. Don't worry if butter hardens a bit while being tossed with the cooler pears.

Sprinkle, very lightly, with nutmeg.

Bake 45 minutes to over an hour, stirring every 20 minutes or so, until pears brown nicely, begin to "melt" and almost fall apart when stirred with a spoon.

Eat as is or try some of the serving ideas in the Notes

NOTES

About the Pears Winter pears are generally harder than summer pears (like Bartletts) and because they are sturdier can be stored up to a month or more if refrigerated right away. My two favorites are D'anjou and Bosc which are often eaten after they have softened a bit but while they are still crisp—almost like an apple.

For this recipe, however, the pears need to be softened a fair amount or they will not become almost meltingly jammy when roasted.

Of course you can use a softer summer pear in this recipe, but when they are in season , I don't like to turn on my oven for a long roasting!

Plan Ahead Because the pears will need to be quite ripe, be sure to pop them into a paper bag three to four days in advance to ripen. Close the bag, leave in a warm spot and even toss in a banana to speed the ripening.

Seasoning Option For something a little different substitute coconut oil and cardamom for the butter and nutmeg.

Serving Options

Top with toasted nuts, like pecans, walnuts or sliced almonds. And YES! you can top with a dollop of whipped cream, a splash of whole cream or, of course, vanilla ice cream!

Roasted pears can also be used to top other foods. We used them on buckwheat pancakes or try them on hearty whole grain toast. We are going to use them in a pear sauce for our Thanksgiving leg of lamb (my son-in-law is not a turkey fan!)



Core the pears before slicing. Pictured are my two favorites: D'anjou (green) and Bosc (brownish)

Toss pears with melted butter, but don't worry if it hardens a bit when combined with the cool pears.



Bake pears until they almost melt and fall apart when stirred, which may take an hour or more.