

A recipe from

DAD'S COOKBOOK



Rating:

Spicy-Hot Caramel Pears

Adapted from Chile Pepper Cooking, December 2005

Pepper heat is showing up in surprising places these days; like dessert! This one is quite different than fruit and ice cream. It has a decidedly Chinese aspect...

*10 whole cloves
2 cinnamon sticks
1 tsp Sichuan peppercorns
4 Bosc pears, firm-ripe
1 stick butter*

*½ cup brown sugar
¼ cup rum
1 Tbsp dark corn syrup
½ tsp pure vanilla extract
¼ cup heavy cream*

your favorite vanilla ice cream (which is Blue Bell, of course)

Heat oven to 400° F. Grind cloves, cinnamon and peppercorns in a spice mill or coffee grinder. Peel, halve and core the pears. In a medium, oven-proof skillet or saucepan over low heat, melt the butter. Take away from heat and stir in the spice mixture, sugar, rum, syrup and vanilla. Add pears to sauce and toss to coat. Cover with foil and bake for 45 minutes, pasting often. Use a slotted spoon to remove pears from the pan and set them aside. Pour the liquid into a saucepan and stir in the cream. Cook over medium heat until sauce thickens into a bubbly caramel, about 5 minutes. Plate the pear halves, add a scoop or two (or three) of ice cream, and drizzle sauce over.

Yield: Eight pear halves; eight servings in polite company

Preparation time: 15 minutes

Cooking time: 1 hour

