

Spiced Pears

prep & cook 20 min ★ yields 4

INGREDIENTS

1/2 c orange juice
2 tbsps butter
2 tbsps sugar
2 tsps lemon juice
1 tsp vanilla extract
1 tsp ground ginger
1/4 tsp ground cinnamon
1/8 tsp salt
1/8 tsp ground allspice
1/8 tsp cayenne pepper, optional
3 lg pears (about 1-3/4 pounds), cored, peeled and sliced
mint leaves, optional

INSTRUCTIONS

In a large heavy skillet, combine the first nine ingredients and, if desired, cayenne. Cook over medium-high heat until butter is melted, 1-2 minutes, stirring occasionally.

Add pears, bring to a boil. Reduce heat to medium. Cook, uncovered, until sauce is slightly thickened and pears are crisp-tender, 3-4 minutes, stirring occasionally. Cool slightly. Top with mint if desired.

