

Pan Roasted Pears

- 6 pears, quartered, seeds removed
- 2 TBSP butter, divided
 - 1 shot Brandy
- 2 TBSP brown sugar
 - 1/4 cup water
 - salt

1. Preheat the oven to 400°. Heat a large skillet over medium-high heat and add 1 TBSP butter. After the foam subsides, add the pears. Toss around to coat with butter and sprinkle lightly with salt.

2. Place the skillet in the oven for 20-30 minutes, until pears are tender. Remove pears from pan to serving dish. Return pan to medium heat and add brandy and brown sugar. Pan will flame be careful.

3. After the flame subsides, add the water and allow the sugar to dissolve. Swirl in remaining TBSP of butter and return the pears to the pan, tossing to coat.

SERVES 6

from the kitchen of the Boot