



The William Miller House Bed and Breakfast

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Roasted Pears with Red Seedless Grapes

Makes 6 servings

Ingredients:

3 firm but ripe Bosc pears

2 cups seedless red grapes

1/4 cup sugar (Increase to 1/2 if a dessert)

1 lemons, juiced

2/3 cup moscato or other sweet wine

1/2 vanilla bean or 1/4 tsp extract

2 tablespoons apricot jam or honey

Directions:

Preheat oven to 375 F.

Combine the sugar, lemon juice, moscato, vanilla beans and apricot jam in a bowl and stir until blended.

Cut the pears in half through the core and remove the cores and seeds. Place the pear halves, cut side down in the 7 x 11 inch baking dish, Add the grapes and wine mixture.

Bake until the pears are tender and the liquid around the grapes is thick and syrupy, about 40 minutes. Baste the skin side during cooking so the bears will develop a gloss for presentation.

(Baking time is completely dependant on the ripeness of the pears, I use firmer pears because of their shelf life)

Serve the pears with some of the grapes and their liquid spooned around them.

Note: Although I use this for breakfast it make a great dessert served with cream fresh (French Dessert) or vanilla ice cream (Italian Dessert)