

ROASTED BOSCH PEARS WITH POMEGRANATE GLAZE

3/4 cup dry red wine, such as Syrah or Zinfandel

1/2 cup GOOD EATS pomegranate jelly

1/2 cup sugar

1 cinnamon stick

2 teaspoons grated orange peel

6 Bosc pears with stems, peeled

Vanilla ice cream

Purchased biscotti

Preheat oven to 350°F. Stir wine, pomegranate jelly, sugar, cinnamon stick, and orange peel in medium saucepan over medium heat until sugar dissolves, about 3 minutes.

Using small melon baller, core pears from bottom of wide end. Trim bottoms flat and stand upright in 8x8x2-inch baking dish. Pour pomegranate-wine sauce over pears. Roast pears until tender when pierced with knife, basting pears with sauce every 20 minutes, about 1 hour. Using spatula, transfer roasted pears to serving platter. Transfer pan juices to small saucepan. Simmer until reduced to 2/3 cup, about 5 minutes. Spoon glaze over pears. Serve warm or at room temperature with vanilla ice cream and biscotti.