

# Good Eats Recipes

## Spiced Pears with Caramel Sauce

### What You Need:

- 1 jar GOOD EATS Spiced Pears
- 1/2 cup granulated sugar
- 1/4 cup packed light brown sugar
- 1 1/2 cups heavy cream
- 1 whole clove
- 5 cardamom pods
- 1/4 teaspoon fennel seeds
- 1/4 teaspoon black peppercorns
- 2 (3-inch) cinnamon sticks
- 3 tablespoons chopped toasted almonds or hazelnuts

### Directions:

Put granulated sugar in a 2-quart heavy saucepan and crumble brown sugar over. Melt sugars, undisturbed, over moderate heat until granulated sugar is mostly melted. Continue to cook, stirring occasionally with a fork, until a deep golden caramel. Carefully pour in cream (mixture will bubble up and caramel will harden slightly) and stir in clove, cardamom pods, fennel, peppercorns, and cinnamon sticks. Simmer, stirring, until caramel is dissolved and sauce is reduced to about 1 cup, about 10 minutes. Pour sauce through a sieve into a 2-cup measure and cool to just warm. Drain pears and pat dry, then transfer to plates. Serve drizzled with sauce and sprinkled with chopped nuts.