

Good Eats Recipes

Roasted Spiced Pears

What You Need:

1/2 cup sliced almonds
1 jar GOOD EATS Spiced Pears
1/2 pound dried figs (as soft as possible; about 12)
1/2 cup sugar
1/2 stick (1/4 cup) unsalted butter
1 vanilla bean
1 teaspoon cinnamon
1/4 teaspoon ground allspice
sour cream

Directions:

Preheat oven to 450°F. In an ovenproof 10-inch heavy skillet toast almonds in one layer in middle of oven until golden, about 5 minutes, and transfer to a bowl. Halve pears lengthwise and cut each half into 3 wedges, discarding cores. Quarter figs lengthwise.

In skillet melt sugar and butter over moderate heat, stirring occasionally, until sugar is melted completely and remove skillet from heat. With a knife halve vanilla bean lengthwise and scrape seeds into butter mixture. With a wooden spoon stir in vanilla pod, cinnamon, allspice, pears, and figs until coated and roast in middle of oven 20 minutes, or until pears are just tender. Remove pod and with spoon stir in almonds until coated well. Serve fruit mixture warm with sour cream.