

## **CURRY ROASTED PEARS**

*4-6 firm pears (such as ADjou)*

*4 tbsp (60 mL) butter*

*Juice of 2 limes*

*2 tbsp (30 mL) curry powder*

*3 tbsp (45 mL) honey*

*2 tbsp (30 mL) soy sauce*

*1/2 tsp (2 mL) ground ginger*

*1/2 cup (120 mL) water*

*Preheat oven to 475 F (240' C).*

- 1. Peel pears and core from the bottom using a melon baller or corer to retain shape. Cut a thin slice along bottom of each pear so they stand upright.*
- 2. Place pears in an 8 or 9-inch (20.23 cm) pie plate. Rub with juice of 1 lime to stop browning.*
- 3. Place remaining ingredients into a saucepan and simmer for about 2 minutes. Spoon over pears and place in oven. Roast for 15 minutes.*
- 4. Remove from oven. Sauce will have started to caramelize slightly. Add 1/2 cup (125 mL) water to thin liquid out. Spoon over pears several times and return to oven for 10 minutes.*
- 5. Remove from oven and let rest.*

### ***Serving suggestions:***

- 1. Whole warm from the oven.*
- 2. Sliced with a Rustic Cheese*