

BAKED STUFFED PEARS WITH VANILLA SAUCE

Source: Lee Bailey's Soup Meals

INGREDIENTS:

3 large pears, peeled/cut in half/cored
Lemon juice
1/3 C raisins or currants
3 TBS sugar
2 TBS (1/4 stick) unsalted butter
1 TBS cognac (optional)
2 tsp ground cinnamon
1/2 tsp grated nutmeg

Vanilla Sauce:

2 C milk
1 vanilla bean
2 egg yolks
1/3 C sugar
1 TBS cornstarch

DIRECTIONS:

To make sauce: Place milk & vanilla bean in saucepan - bring slowly to simmer. Meanwhile, beat together yolks, sugar, cornstarch - stir into hot milk off heat - return to saucepan to low heat & cook another few minutes, whisking all the while, till mixture thickens slightly. Set aside & remove bean, scraping seeds out into sauce before serving. (Makes a generous 2 C)

Preheat oven to 400° F. Generously grease baking dish with which pear halves will fit snugly - rub pear halves generously with lemon juice (to keep from discoloring) & set aside. Grind or chop raisins very fine & mix with other ingredients to make a paste. Fill each pear cavity with mixture. Place pears, filled side down, in baking dish & bake till tender (about 30 minutes) - allow to cook slightly, then carefully remove with spatula. Serve warm on pool of warm Vanilla Sauce. Have additional sauce available.

Serves: 6