

Spice-Roasted Pears with Vanilla Ice Cream

From Lynne's Sunday Suppers, February 2000

Serves 4

Country women used to gather at big, wood-fired communal bread ovens each week to bake the family loaves. Once the bread came out, dishes like these pears went into the oven so none of the precious heat was wasted. Bake these on the rack above the chicken.

- 4 small ripe Bosc pears, peeled, cored and halved
- juice of 1 lemon
- 1/4 tsp cinnamon
- 1/4 tsp allspice
- 1-2 TBS butter
- about 5 TBS sugar
- 1/2 C apple cider or orange juice
- 1 pt vanilla ice cream

Preheat oven to 400° F. Arrange pears in shallow baking dish. Sprinkle with lemon juice, spices, bits of butter & sugar. Add cider or orange juice to bottom of pan. Bake about 30 minutes, or till easily pierced with a knife. Baste pears every so often with pan juices. Serve warm or at room temperature, giving everyone 2 pear halves with a scoop of vanilla ice cream.

February's Sunday Suppers Menu

Salad with Winter Greens

Tuscan Roast Chicken