

Roasted Bosc Pears

INGREDIENTS:

4 Bosc pears
1 1/2 teaspoon extra virgin olive oil
1/4 teaspoon Kosher salt
1/8 teaspoon fresh ground pepper



PROCEDURE :

- Preheat oven to 400°.
- Wash pears and cut them in half. Pat dry.
- Toss pears with olive oil and salt and pepper in bowl.
- Lay pears on baking dish skin-side down, cut-side up.
- Roast pears in 400° oven for 15 minutes.
- Rotate tray.
- Continue cooking 15 minutes until soft and caramelized.
- Serve as an accompaniment.
- Top with chutney or cranberry relish for added holiday touch.

Serves: 4