

Grilled Pears with Caramel Sauce

For the caramel sauce:

1/2 cup (125 ml) sugar

1/2 cup (125 ml) heavy cream

1/4 cup (60 ml) butter

1/2 tsp (2 ml) vanilla extract

4-6 ripe pears, quartered and cored

4-6 slices pound cake

Powdered (confectioner's) sugar

Place the sugar in a small heavy saucepan over moderate heat and cook without touching the sugar but gently swirling the pan until the sugar is melted and dark brown, about 8 to 10 minutes. Note: Use extreme caution because the sugar is very hot. Meanwhile, bring the cream and butter to a simmer in a different pan. Add the cream mixture to the sugar carefully because it will bubble violently and the sugar will stiffen. Stir in the vanilla and continue cooking until the sugar melts again and the sauce becomes smooth. Set the sauce aside.

Sprinkle the pear quarters and slices of pound cake generously with powdered sugar. Grill over hot coals or under a preheated broiler, turning once, until the pears are tender, 5 to 7 minutes, and the pound cake is lightly toasted, about 1 minute. Place the pears on top of the pound cake and drizzle with the caramel sauce. Serves 4 to 6.

Bon appetit from the Chef at World Wide Recipes