

## Caramelized Pears with Blue Cheese

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### Ingredients:

- 1/3 cup of water
- 2/3 cup sugar (4 3/4 ounces)
- 3 ripe but firm bosch pears
- 2/3 cups of heavy cream
- table salt
- 1/4 teaspoon of coarse ground black pepper
- 3 ounces of blue cheese cut into wedges

### Procedure:

#### 1. Cook Pears

- Place the water in a 12-inch nonstick skillet and pour the sugar into the center of the pan, taking care not to let the crystals adhere to the sides of the pan. Bring to a boil over high heat, stirring occasionally, until the sugar is fully dissolved and the mixture is bubbling wildly.
- Add the pears to the skillet, cut-side down, cover, reduce the heat to medium-high, and cook until the pears are nearly tender (a paring knife inserted into the center of the pears feels slight resistance).
- Uncover, reduce the heat to medium, and cook until the sauce is golden brown and the cut sides of the pears are partly caramelized, 3 to 5 minutes.

#### 2. Make Caramel Sauce

- Pour the heavy cream around the pears and cook, shaking the pan back and forth, until the sauce is a smooth, deep caramel color and the cut sides of the pears are beautifully golden, 3 to 5 minutes.

#### 3. Seve

- Remove the pan from the heat. Using tongs, carefully remove the pears from the pan and place cut-side up on a wire rack set over a trimmed baking sheet.
- Cool slightly.
- Season the sauce left in the pan with salt to taste and the crushed black pepper, then pour it into a liquid measuring cup.
- Carefully (the pears will still be hot) stand each pear half upright on an individual plate and arrange a wedge of the blue cheese beside it.
- Drizzle the plate and some of the pear with the caramel sauce. Serve immediately.