

ROASTED PEARS AND GRAPES

This is my favorite dessert for a dinner party. Light, tasty, and easy to make, it is a great dessert when you have company: you can just slip this recipe into the oven and have a grand dessert, especially if you serve it with vanilla ice cream. Pears and grapes make a great marriage of flavors, but, depending on the season, I also like baked quince and cranberries. To try this, cut the peeled and cored quince in quarters, because they take longer than the pears to bake, then add the cranberries instead of the grapes.

Serves 6

2 cups seedless red grapes
1 cup sugar
Juice of 2 lemons
2 cup Moscato wine
½ vanilla pod, split lengthwise
2 tablespoons apricot jam
3 firm but ripe Bosc pears

Preheat oven to 375 degrees F. Place the grapes in a baking dish. Combine the sugar, lemon juice, Moscato, vanilla beans from the pod, and apricot jam in a bowl, and stir until blended. Pour this over the grapes. Cut each pear in half through the core, and remove cores and seeds. Nestle the pear halves, cut side up, into the grapes.

Bake until the pears are tender and the liquid around the grapes is thick and syrupy, about 50 minutes. Remove the pears, and let stand for about 10 minutes. Serve them with some of the grapes and their liquid spooned around them.

