



THE ingles TABLE

with Abby J

Pears in Honey and Walnut Caramel with Artisanal Cheese

Shopping List

1/2 stick unsalted butter

3 1/2 tablespoons honey

3 firm but ripe Bosc pears or other pears, peeled, halved, lengthwise, cored

4 ounces artisanal cheese, crumbled, room temperature

3 tablespoons chopped walnuts

pinch of fine sea salt

Cooking Instructions

1. Cook butter in large nonstick skillet over medium-high heat until beginning to brown.
2. Add pear halves, cut side down, to skillet.
3. Drizzle honey over pears and swirl pan slightly to blend butter and honey.
4. Reduce heat to medium, cover and cook until pears are tender when pierced with pairing knife,
5. swirling skillet occasionally and adding a few tablespoons water to skillet if caramel sauce turns deep amber before pears are tender, about 12 minutes.
6. Transfer pears, cut side up, to serving platter
7. top pears with cheese.
8. Return skillet with caramel sauce to medium-high heat; add walnuts and sprinkle lightly with sea salt. Cook until sauce in skillet is brown and bubbling, about 2 minutes.
9. Spoon sauce and walnuts over pears and serve.



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