

Red Wine Baked Pears with Vanilla Ice Cream and Bittersweet Chocolate Sauce

Serves 4 - 6

6 tablespoons Washington Cabernet Sauvignon
6 tablespoons sugar
3 ripe Washington pears
1 pint vanilla ice cream
1/2 cup high-quality chocolate sauce, such as Fran's or Dilettante

Preheat oven to 425° F. Spray an 8-inch glass baking dish with pan-spray, and set aside.

In a large bowl, whisk together the wine and sugar. Halve and core pears, leaving skin on. Cut each half into 3 wedges, add to wine mixture, and gently toss in. Arrange pears, cut-side down, in sprayed baking dish, then scrape in all the wine mixture.

Bake in preheated oven for about 50 minutes to 1 hour, or until pears are golden and tender and sauce has reduced to a nice, glazy consistency. Remove from oven and serve warm, or reheat before serving if making ahead.

To serve, place small scoops of ice cream in individual dishes (I like to serve this in oversized red wine glasses), and then top with pears and wine glaze. Drizzle each with a small amount of chocolate sauce and serve immediately with shortbread cookies if desired.

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