

Grilled Pears in Rum~Caramel Sauce



Serves 2

2T butter

1T rum

2T brown sugar

1 pear

1/4t cinnamon

1 orange, halved

Blend together butter, brown sugar and cinnamon in small bowl. Add rum and mix well into a wet mixture. Cut pear in half and remove core. Cut off stem and blossom end. Do not peel pear.

Place each half of pear, cored side up, on a large square of double heavy~duty foil. Take a large scoop of rum~sugar mixture and press into cored pear cavity.

Gather up foil around pear half and squeeze juice from orange half over pear half. Close foil around pear.

Grill foil~wrapped pears until very soft ~ about 45 minutes to 1 hour. (Or can bake at 350 for 1 hour.)

Prepare Ahead Tip

Assemble pears to have ready for grill. Keep refrigerated for up to 12 hours. Remove pears from refrigerator 1 hour before grilling.