

Pears on the Grill

June 29, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



Summer is here and the grill isn't just for burgers and franks, we can make desserts too! That's right, you can whip up a very tasty dessert right on the grill using just a few pantry items! Let me show you how we create these delicious baked pears and its own caramel sauce right at your grill. This recipe is so easy you can use any fruits you have at home. Have fun creating your delicious version!

Serves: 6 Total time: 30 minutes

- 3 ripe bosc pears – or apples, bananas, pineapple or peaches work really well
- 2 tablespoons honey
- 1 tablespoon cinnamon
- 1/4 cup chopped pecans or any nut or oats work well
- 1/4 tspn of butter x 6 – 1 per half fruit – for individual caramel
- 1/4 tspn sugar x 6 – 1 per half fruit - white or brown works
- sea salt – optional
- cayenne pepper – optional

Cut pears right in half, set aside. Turn outdoor grill to a high heat. Once grill is hot, place fruit face down on hot grill just to get a little smoke and some grill marks, about 2 -3 minutes. Now you can do the next step on a sheet tray or individual foil packs. If using a tray, line the pears face up and drizzle honey, cinnamon, sugar, pecans or oats and dollop butter on each one. Turn grill to low - medium heat. Place foil over tray and place tray inside the grill and close the lid. Let bake in there about 15 minutes. Lift foil and pears should be tender and juicy! If using individual foil packs place one half pear on a piece of foil and follow same steps, grab corners of foil as if making a tent to enclose the pear bake for 15 minutes. These are great topped with vanilla ice cream. Drizzle pear and ice cream with caramel that collected on bottom and enjoy! This is truly a summer treat, serve warm with cold ice cream! Enjoy!