

Easy (but Elegant!) Sauteed Pears with Ruby Balsamic Sauce

4 ripe, but firm, pears (Bartlett, Bosc, etc.)
4 T butter
1 t Punkin Pie spice
2/3 C Red Currant jelly
1/4 t Ginger, ground
4 T Balsamic Vinegar (18 yr. works well)
Candied Ginger, sliced thin, for garnish

Wash pears, keeping stem and peel attached. Slice top-to bottom into 1/4" slices (they will retain a nice "pear" shape).

In a large frying pan, melt the butter over medium heat. Stir the Punkin Pie spice into the melted butter. Saute pears until softened, but not falling apart, turning as needed.

Meanwhile, to a small saucepan, combine Red Currant jelly and the ground ginger. Warm mixture over low heat, stirring until jelly is melted. Do not boil.

Stir in the Balsamic vinegar, simmer lightly until contents of pan are reduced by about 1/3, and remove from heat.

To serve:

Place pear slices on a plate, drizzle with 2 T of the Ruby sauce and garnish with a few pieces of the candied Ginger.

Serves 4.