



Apple–Roasted Pears with Cheese Filling

What you'll need:

- 6 red pears, cut in half lengthwise & cored
- 1 1/2 cups apple juice
- 1 Tbsp brown sugar
- 1/2 Tbsp cinnamon
- 2 Tbsp butter (or margarine), melted
- 4 oz cream cheese
- 2 oz goat cheese
- 1 1/2 Tbsp honey

What you'll do with it:

- Preheat oven to 400° F.
- In a small bowl combine apple juice, cinnamon, brown sugar and melted butter. Heat in microwave til sugar dissolves.
- Place cut-side up, in baking dish. Pour apple juice mixture over all. Bake in oven for 50 minutes or until tender.
- Mix together cream cheese, goat cheese and 1 Tbsp honey.
- Remove pears from oven, let cool a bit.
- Place scoop of cheese mixture in center. Drizzle with remaining honey and sprinkle with pinenuts.
- Serve warm or at room temperature.

Cellar 46

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