

Roasted Pears with Caramel Sauce

Serves 12

12 tbsp unsalted butter
3 cups packed dark brown sugar
12 pears (preferably Bosc) cored and halved
 $\frac{3}{4}$ cup sour cream
 $\frac{3}{4}$ cup coarsely chopped toasted pistachios

Adjust oven rack to center position and preheat oven to 400. Place butter in cooking pan large enough to hold pears in single layer in oven until it melts.

Sprinkle sugar over melted butter then place pears, cut side down, on sugar-butter mixture. Bake for 25-30 minutes or until tender.

Remove pan from oven. Turn pears over and baste with pan sauce. Return to oven; bake until glaze is golden brown and glossy, about 10 minutes.

Remove from oven. Let pears cool for several minutes as you set up plates. Transfer pears to plate or bowls. Top with dollop of sour cream, drizzle with pan sauce, sprinkle with nuts and serve.