

Combine the butter and brown sugar over medium-high heat in a large skillet. Add the pears in an even layer. Add the cranberries and walnuts. Increase heat to high. Cook for an additional 45 seconds to 1 minute, until the pears are just heated through and the butter and sugar have started to caramelize and cook down. Plate the pears individually or on a platter. Top the pears with the cheese and serve.

**FRIENDS FACTOR:** This is another dish that guests can prep ahead and re-heat (minus the cheese) in a warm oven and then top with the cheese just before serving.

**SUGGESTED SAKE PAIRING:** Tony Chu from Red Orchid Bistro pairs this rich, earthy dish with Nanbu, a ginjo sake with a pear-flavored background.



## SEARED SEASONAL PEARS

SERVES 10

- ¾ cup butter*
- 1 cup light brown sugar*
- 5 Asian pears (or substitute Bartlett pears), cored and quartered*
- ¼ cup dried cranberries*
- ¼ cup walnuts, halved*
- 10 thick gorgonzola cheese wedges*

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