



## **Plank-Roasted Pears with Blue Cheese**

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Whether you serve these over dressed greens as a salad, on their own with a bold red wine as an appetizer, or as a sweet-savory dessert with a glass of port, you'll savor the extra flavor that plank-roasting over charcoal gives this mild fruit.

### **Ingredients**

2 cedar or alder grilling planks, soaked in water for an hour  
4 large, ripe Anjou or Bartlett pears  
2 tbsp (30 ml) unsalted butter, melted  
2 tbsp (30 ml) wildflower or other amber honey  
½ cup (120 ml) crumbled blue cheese, such as Maytag or Point Reyes  
Fresh thyme sprigs for garnish

### **Method**

Set the EGG for direct cooking without the convEGGtor at 350°F/177°C.

Cut the pears in half lengthwise, leaving the stems intact. Using a sturdy teaspoon or a melon baller, remove the core from each half. Place the pear halves on a baking sheet, cut side up.

In a bowl, mix the melted butter and honey. Brush the honey mixture over the cut surface of the pears. Sprinkle the pears with the crumbled blue cheese.

Place the planks on the cooking grid and close the lid. When the planks start to smoke and pop, after 3 to 5 minutes, open the lid and turn the planks over using a grill gripper. Quickly place the pear halves on the planks, cut side up. Cover and cook for 12 to 15 minutes, or until the pears are scorched around the edges. Garnish with thyme sprigs and serve.