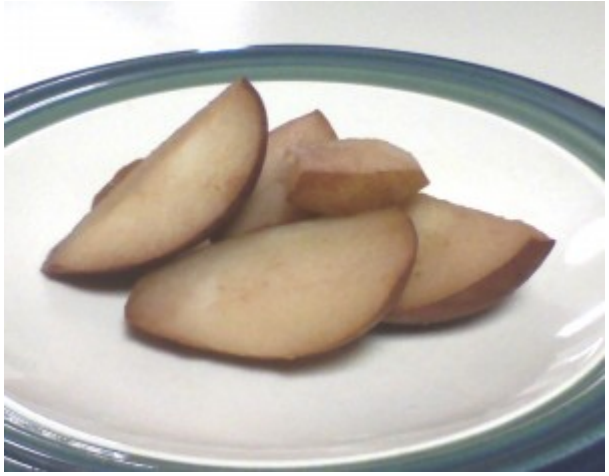
Crock Pot Marsala Pears



Lately, I've been more interested in making crock pot desserts. I think it's the farthest thing from what grandma used to make– this amazing kitchen appliance is meant for more than just soup and meat! I have a couple pounds of fresh seckel pears. They are still firm and their skins are colorful and fragrant with just a few blemishes. Since we'll be cooking these down, I think it's best to use fruit when it's just a day or two ahead of being ripe.

Some of the recipes I've seen for seckel pears require the cook to peel the pear, but that's it. I have issues with this prep. First off– it's rediculously difficult to stand pears up on the crock pot. Have you ever seen a flat-bottomed pear?! Plus, it might make a nice presentation in it's orginal form, but then you have to worry about cutting around the tough middle and not eating any of the seeded parts. Why not just half it and use a melon baller to remove the part you don't want to eat?? Or you can be even lazier, like I am, and just slice the halves off just outside of the core so you don't even have to scoop it out. So there you go, that's my suggestion. Either way, it's a couple minutes more prep work, but it's just as good to eat with less hassle at the dinner table.

Marsala wine is great for cooking. It's full flavored and a little sweet. I opened a bottle to make chicken marsala one night and now it's been sitting on my shelf. It's not a wine I would drink from a glass, but it's great for cooking. So I think the combination with fresh fruit really makes mouth

water. Plus, it’s really sad to let the bottle gather dust between chicken marsala nights. If you don’t have marsala, try another red wine and maybe add some raisins or craisins to the recipe to add a little sweetness.

Try these pears for pretty much any meal. They would be amazing next to some cinnamon oatmeal for breakfast, a nice snack with a side of vanilla greek yogurt or serve it for dessert after a steak dinner and top it with some dark chocolate shavings. However you discover it, I hope you like experimenting with this fresh fruit. Enjoy!

12 seckel pears, halved and scooped (see above note)

1/2 c. marsala wine

1 T. sugar

Place pears in the crock pot, pour wine in and sprinkle sugar. Stir it all around and cook on low for 2-3 hours. The pears should be soft enough to cut with the edge of a fork, but not mushy like apple sauce.