

## Pears in Rose Wine with Vanilla Ice Cream

1 T. butter  
3 ripe medium pears, peeled, halved & cored  
6 sprigs of thyme  
1 1/3 c. rose wine\*  
¼ c. wildflower honey  
Vanilla ice cream

Melt butter in skillet over medium heat. Add pears, cut side down, then thyme sprigs. Cook three mins until brown (do not turn pears over). Transfer pears to a plate. Add rose wine & wildflower honey to skillet, and boil 4 min. until mixture is reduced to about 1 cup, scraping up browned bits.

Reduce heat to medium low, add pears cut side up.

Spoon juices in skillet over pears, and simmer ten min..

Place one pear half , cut side up, on plate, and drizzle with sauce from skillet.

Spoon scoop of ice cream beside pears, and serve.

- Usually I would recommend serving the same wine that is in the food, but dessert pairings are a little more difficult, and less obvious. My pick for a desert wine for this dish would be a Moscato d'Asti, which is a sweet Italian sparkling wine. It would be a stunning pairing.