

# Roasted Pears and Plums

Makes 6 servings

The original recipe is from *Big Heart, Little Stove*. Connie and Tim made this to go with the maple glazed tenderloin for one of our cookbook dinners. The recipes call for star anise, but I use anise seeds because I have them on hand.



## Ingredients:

- 2 medium pears
- 1 shallot
- 2 Tbsp. + 1 tsp sugar
- 3 sprigs of thyme or 1/4 tsp. ground thyme
- 1 lemon
- 5 tsp. anise seeds
- 2 plums

## Equipment:

- Zesting plane
- Rimmed baking pan

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<input checked="" type="checkbox"/>	Directions	Time (min)	
	Set oven temperature to 425		15
	Remove cores from 2 pears. Cut into 1/2" pieces.	3	
	Peel a medium shallot and cut into 1/4" slices	2	
	Remove zest from 1 lemon	2	
	Remove juice from 1 lemon	2	
	In a bowl, toss pears, shallot, 2 Tbsp. sugar, 1/4 tsp. ground thyme, lemon zest, 5 tsp. anise seeds, a pinch of salt and a grind of pepper.	5	
	Spread pear mixture in a rimmed baking pan	1	9
	Roast until pears are tender		
	Remove pits from 2 plums. Cut into 1/2" slices.	3	
	Return pears to a large bowl. Add plums and juice from 1 lemon.	2	
	Return to baking pan and roast	1	
	<b>Total</b>	<b>27</b>	

375