CHEF **DAVID BURKE**

OUTDOOR LIVING RECIPE SERIES: DESSERT

GRILLED PEARS & STRAWBERRIES WITH EGGNOG WHIPPED CREAM

PREP TIME: 10 MINUTES **COOK TIME:** 10 MINUTES **SERVES:** 4

INGREDIENTS:

4 ripe pears, halved lengthwise and cored
1 pint strawberries, sliced
½ cup chopped walnuts
½ cup chopped, dried cranberries (craisins)
½ tablespoon cinnamon
½ cup granulated sugar
1 tablespoon butter
Orange zest (optional)
1 tbsp fresh pomegranate seeds

For Whipped Cream:
1 cup heavy whipping cream
⅓-½ cup eggnog
½ teaspoon ground nutmeg
2 tablespoons confectioners sugar (optional, depending on desired sweetness)

DIRECTIONS

1. Paint pears with olive oil, lightly salt and pepper.
2. Grill on a high heat, cut side down for 4-6 minutes. Remove from heat and cover to further soften.
3. To make the whipped cream: Combine cream, eggnog and confectioners sugar (optional) in a cold bowl and whip to medium-stiff peaks.
4. While cream is whipping, melt butter with sugar in saucepan. Add orange zest.
5. Add craisins and walnuts, stir to coat.
6. Add strawberries and stir/toss everything to combine. Let caramelize for 1-2 minutes. Before plating, top with more orange zest and sprinkle of sugar.
7. Plate pears and top with warm strawberry, craisin, walnut mixture.
8. Add a dollop of whipped cream and sprinkle chopped craisins, pomegranates and walnuts on top.