



ROASTED PEARS WITH ALMONDS AND WINE

Devany Vickery-Davidson, Dinner Party Cooking School

- 6 Bartlett pears, cut in quarters and cored
(use a melon baller)
- ¼ cup local honey
- ¼ cup light brown sugar
- ¼ cup dry red wine
- 1 teaspoon freshly grated cinnamon
- ½ teaspoon freshly grated nutmeg

Place pears in a 9 x 13-inch baking dish in a single layer. Mix honey, brown sugar, wine, nutmeg and cinnamon together in a small bowl. Pour over the pears and stir till coated. Bake at 400° for 20-30 minutes or until tender. Spoon into individual bowls and garnish with almonds.

GLAZED ALMONDS

- 2 egg whites
- 8-10 ounces whole blanched almonds
(or slivered almonds can be substituted)
- ⅓ cup sugar

Whip the egg whites till foamy, stir in almonds till well coated. Drain off excess egg white and stir in sugar. Spread on a silpat or parchment with baking spray. Separate with a spatula. Bake at 325° for 12 minutes, stirring frequently. They should be golden brown and caramelized.

Devany Vickery-Davidson started her culinary career with a catering company in Atlanta before moving to Chicago, where she worked in non-profit PR and created the Dinner Party Cooking School, www.dinnerpartycookingschool.com. On returning to her native state of California she has devoted herself to cooking, glass and ceramic arts, gardening, and doing what she can in support of sustainable farming. Her food and travel blog can be seen at www.travelingfork.blogspot.com

GRILLED PEAR, HAM AND CHEESE SANDWICH

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- 8 slices good sourdough bread
- Butter
- Honey mustard
- ½ pound medium sliced Gruyère
- ½ pound Brie, chilled and sliced
- ¾ lb. thinly sliced ham (rosemary ham or Black Forest ham)
- 2 Bartlett pears, cored and sliced
- 2 medium onions, sliced thinly and sautéed until caramelized.

Butter the bread slices on one side. On the unbuttered side of four slices, assemble ingredients in the following order:

- honey mustard
- a layer of both cheeses
- ham
- pear slices
- onions

Add another layer of honey mustard to the remaining four unbuttered sides. Place sandwiches on a grill with a brick or panini weight and cook until golden brown.

This goes very well with late harvest tomato soup or a small green salad. Serves 4.

PEAR, BLUE CHEESE & ENDIVE NIBBLES

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- 8 ounces mascarpone cheese
- 8 ounces Point Reyes Blue Cheese (or Maytag Blue)
- 2 tablespoons butter, softened
- 3 green onions cut into one-inch pieces
- 2 tablespoons rough-cut peppercorns (I like to use a blend of red, green and black)
- 2 bunches of red or green endive separated
- 2 Bartlett pears, cored and thinly sliced
- Walnut pieces, toasted

In a food processor, add cheeses, butter, green onions, and pepper. Mix till smooth. Transfer mixture into a pastry bag with a fluted tip. Pipe into the endive leaves. Top with a pear slice and a walnut piece.

Variations: You can slice the pears more thickly and pipe directly on to the pear slices. You can also pipe it into hollowed out cherry tomatoes, snow peas, small peppers or onto crackers