

GRAND MARNIER PEARS

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Pears

6 pears (any variety), cut in half, seeded

¾ cup Grand Marnier

1 teaspoon vanilla

½ cup brown sugar

Mascarpone

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½ cup shortbread cookie crumbs, any flavor

2 Tablespoons Grand Marnier

Heat barbecue grill to 350 ° F.

Cut six pears in half and remove the seeds.

Put the pears in a bowl (or plastic bag), and add the Grand Marnier, vanilla, and brown sugar, and stir or shake to mix thoroughly.

Place the pear halves in a shallow bowl or a plastic bag and pour the liquid over the pears. Set aside, preferably for 2 -4 hours; overnight is okay too.

Remove pears from the liquid and drain quickly, then place cut side down on the hot grill. Close the lid.

After two or so minutes, check the pears to see if they are getting grill marks, and when they are nicely marked and beginning to brown, remove them to a serving platter.

Fill the seed cavity with a generous Tablespoon of the mascarpone mix and serve warm.