



Grilled Pears w/Amaretto, Whipped Cream, and Almonds

- 4 Pears in season, firm
- Amaretto liqueur
- 1/2 cup Heavy Whipping Cream
- Almond Accents® Original Oven Roasted sliced almonds



Preparation Time : 15 minutes

Cut pears into 1/2" slices. Pour 1/4-cup amaretto over pears and marinate for 10 minutes. Remove slices from marinade and dry on paper towels. Grill pears on a hot grill pan or on a hot barbecue for one minute per side. Remove from heat and transfer to a plate while preparing the cream.

Whip cream with 2 tablespoons amaretto to medium soft peaks.

Divide grilled pears among 4 dessert dishes or wide mouthed wine glasses. Pour 1/4-cup amaretto over pears. Spoon cream onto pears and sprinkle with Almond Accents®.

Serves 4

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