

## **Grilled Pears with Honey-Whipped Greek Yogurt and Toasted Almonds**

**Yield:** 4 servings

When fresh pear halves begin to sear on a hot panini grill, it smells as if someone is stirring up homemade caramel nearby. I like to drop these candy-like pears into a martini glass with cold, creamy Greek yogurt that I've whipped with a little honey and vanilla. A sprinkling of toasted almonds and an extra drizzle of honey are all that's needed to turn these simple ingredients into something special.

### ***Ingredients***

- 1 cup plain whole-milk Greek yogurt
- 2 tablespoons honey, plus more for drizzling
- 1/2 teaspoon pure vanilla extract
- 1/4 cup blanched whole almonds
- 4 ripe pears, such as D'Anjou or Bosc
- 1 tablespoon butter, melted

### ***Directions***

1. Whip the yogurt, honey, and vanilla in a blender or mini food processor, or with an electric mixer, until it's creamy, smooth, and shiny, about 2 minutes. Transfer it to a small bowl, cover, and refrigerate while you prepare the other ingredients.
2. Heat the oven or toaster oven to 350°F. Spread the almonds on a baking sheet and bake until they're fragrant, about 5 minutes. Keep your eye on them to make sure they don't burn!
3. Heat the panini press to high.
4. Halve each pear lengthwise and remove the core (an easy way is to scoop out the core with a teaspoon). Brush a little melted butter on the cut sides.
5. In batches, place the pear halves, cut sides down, on the grill and close the lid so that it rests gently on top of the pears. Grill until dark grill marks appear and you can smell the aroma of burnt caramel, about 3 minutes.
6. Transfer the pear halves, cut sides up, to individual bowls or martini glasses. Top with a few dollops of the honey-whipped yogurt, sprinkle on a few toasted almonds, and drizzle with honey.

From *The Ultimate Panini Press Cookbook* by Kathy Strahs