

Big Green Egg Pears With Blue Cheese



* Recipe Courtesy of Big Green Egg

Ingredients

- 2 cedar or alder grilling planks, soaked in water for an hour
- 4 large, ripe Bartlett pears
- 2 tbsp unsalted butter, melted
- 2 tbsp wildflower honey
- 120g crumbled blue cheese
- Fresh thyme sprigs for garnish

Directions

Step 1 – Set the EGG for direct cooking without the convEGGtor at 350°F/177°C.

Step 2 – Cut the pears in half lengthwise, leaving the stems intact. Using a sturdy teaspoon or a melon baller, remove the core from each half. Place the pear halves on a baking sheet, cut side up.

Step 3 – In a bowl, mix the melted butter and honey. Brush the honey mixture over the cut surface of the pears. Sprinkle the pears with the crumbled blue cheese.

Step 4 – Place the planks on the cooking grid and close the lid. When the planks start to smoke and pop, after 3 to 5 minutes, open the lid and turn the planks over using a grill gripper. Quickly place the pear halves on the planks, cut side up. Cover and cook for 12 to 15 minutes, or until the pears are scorched around the edges. Garnish with thyme sprigs and serve.

