INGREDIENTS

1/2 cup orange juice
2 tablespoons butter, unsalted
2 tablespoons granulated sugar
2 teaspoons lemon juice
1 teaspoon vanilla extract
1 teaspoon ground ginger
1/4 teaspoon ground cinnamon
1/6 teaspoon Kosher salt
1/6 teaspoon ground allspice
1/6 teaspoon cayenne pepper, optional
3 large Bosc pears (about 1 3/4 pounds), cored, peeled and sliced
Thinly sliced fresh mint leaves, optional

DIRECTIONS

1 In a large skillet, combine juices, butter, sugar, and spices, and if desired, cayenne. Cook over medium-high heat until butter is melted, 1–2 minutes, stirring occasionally.

2 Add pear slices; bring to a boil. Reduce heat to medium; cook, uncovered, until sauce is slightly thickened and pears are crisp-tender, 3-4 minutes, stirring occasionally. Cool slightly. If desired, top with mint.

Recipe from tasteofhome.com