

STEPHANIE STUCKEY'S

Sweet Tea Poached Pears with Honey Roasted Pecan Praline Crumble

SERVES: 4

POACHED PEARS:

- 4 firm pears, peeled, halved, cored
- 3 cups strong-brewed sweet tea
- 1/2 cup brown sugar
- 1 cinnamon stick
- 1 tsp vanilla extract

PECAN PRALINE CRUMBLE:

- 1/2 cup Stuckey's Honey Roasted Pecans, chopped
- 2 tbsp butter
- 2 tbsp brown sugar
- Pinch of salt

1. Simmer sweet tea, brown sugar, cinnamon, and vanilla. Add pears, cover, and poach 20–25 mins until tender.
2. In a skillet, melt butter, add brown sugar, and pecans. Cook until sticky and caramelized (3–5 mins), then cool to form a brittle-like crumble.
3. Plate warm pears with a spoonful of the crumble on top.

Chef Note:

1. Let the pears soak in the tea longer if you want them sweeter.

