

around them. Bake, uncovered, basting pears once or twice with pan juices, until tender, 50 to 60 minutes.

Transfer pears to a shallow serving dish using a slotted spoon. Pour cooking liquid, zest, and celery into a 10-inch skillet and boil until liquid is reduced to about 1 cup and syrupy, about 15 minutes.

Spoon sauce over pears and celery and cool, uncovered, to room temperature.

COOK'S NOTE

- The pears, with the celery, can be made up to 2 hours ahead. Cool uncovered, then keep, covered, at room temperature.



Plum Berry Crisp

SERVES 4

ACTIVE TIME: 15 MINUTES ■ START TO FINISH: 50 MINUTES

- This simple dessert takes sweet summer fruits and cooks them until everything good about them becomes even better, then adds a buttery brown sugar and oat topping. ■

FOR FILLING

- 1½ pounds purple plums, pitted and cut into ½-inch wedges
- 1 cup blueberries
- 1 cup blackberries
- ½–¾ cup packed light brown sugar (depending on sweetness of fruit)

FOR TOPPING

- 1 cup old-fashioned rolled oats
- ¼ cup all-purpose flour
- ½ cup packed light brown sugar
- ½ stick (4 tablespoons) unsalted butter, cut into pieces, softened
- ¼ teaspoon salt

Put a rack in upper third of oven and preheat oven to 425°F.

MAKE THE FILLING: Toss together all ingredients in an 8-inch square or other 2-quart shallow baking dish. Bake until sugar dissolves and plums soften, about 10 minutes.

MEANWHILE, MAKE THE TOPPING: Blend together all ingredients in a bowl with your fingertips until butter is evenly distributed and mixture is crumbly.

Stir fruit filling, then sprinkle topping over it. Bake until topping is crisp and golden and fruit is bubbling, about 30 minutes. Serve warm or at room temperature.

COOK'S NOTE

- The topping can be made up to 3 hours ahead and refrigerated, covered.