

# RECIPE



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## PEAR COMPOTE

### INGREDIENTS:

- 2 Bartlett pears, peeled, cored and chopped
- 1 cinnamon stick
- 2 1/2 tbsp. white wine (Reisling or Chardonnay)
- 1 tbsp sugar

### DIRECTIONS:

In a sauce pan over medium low heat, combine the pears, cinnamon stick, wine and sugar. Bring to a gentle simmer and cook, stirring occasionally, until the pears are almost falling apart, about 12 minutes.

Let cool to warm room temperature. Arrange in a small bowl at the center of a cheese platter with some crostini and grapes.

NOTE: This can be made 1 day ahead of time. Refrigerate over night and bring to warm room temperature before servings.

