

RECIPE



POACHED PEARS

INGREDIENTS:

- 4 large firm Bartlett or Anjou pears, peeled
- 3 cup medium dry white wine
- 1 cup water
- 1 cup sugar
- 1 vanilla bean (or substitute 1/2 tsp vanilla extract)
- 1 stick cinnamon

DIRECTIONS:

In a large pot mix the wine, water, sugar and the cinnamon stick. Bring to a boil over high heat and then reduce to simmer. Simmer for 10 minutes, stirring occasionally.

Slightly cut a small sliver off the bottom of the pears so it will stand up straight. Core the pear by working a small knife up into the fruit from the bottom.

Place the pears in the simmering sugar syrup on their sides and cook for 35-40 minutes. Turn the pears every 10 minutes until the pears are tender.

Remove pears with a slotted spoon and place on serving platter or in individual bowls. Serve with a scoop of vanilla bean ice cream or drizzle of Dulce de Leche sauce.

