



Stephen

Poached Holiday Pears

INGREDIENTS

½ bottle (1 ½ cups) red wine or Frozen Red Raspberries to replace the wine

1 lemon

1 navel orange, quartered

¾ cup sugar

½ vanilla bean, split, or ¼ teaspoon vanilla extract

1 cinnamon stick

5 cloves

4 small ripe pears (any variety), peeled

POACHED HOLIDAY PEARS

DIRECTIONS

1. In a small saucepan, combine the wine or raspberries, the juice from the lemon and orange, 1 of the squeezed orange quarters, the sugar, vanilla, cinnamon stick, and cloves.
2. Add the pears and bring to a boil. Reduce heat and simmer, uncovered, turning the pears occasionally, until they're easily pierced with the tip of a knife, about 25 minutes. Using a slotted spoon, transfer the pears to individual plates.
3. Remove and discard the orange quarter and spices. Return the liquid to a simmer and cook until syrupy and reduced by two-thirds, about 15 minutes, depending on size of pan. Spoon the sauce over the pears.
4. Plate and decorate as you like.