

Red Wine Poached Pears

Ingredients:

- 4-6 Peeled, Cored and Sliced Pears (recommend Bosc or Anjou)
- 1 1/2 cups of red wine (recommend Zinfandel, Shiraz or Merlot)
- 3/4 cups water
- 3/4 cups of granulated sugar
- 2 Tablespoons of lemon juice (can also add lemon zest if desired)
- 2 teaspoons of cinnamon
- 1 cinnamon stick
- 2 teaspoon ground cloves

Preparation:

Combine all ingredients, except pears, and bring to a boil. Once the wine mixture is boiling, turn heat down to a simmer and add the pears. Simmer pears for 15 minutes and then turn pears and simmer for an additional 15 minutes - until they are tender and are easily poked through with a fork. Remove pears and let them cool. Boil wine sauce until the liquid has been reduced by half. Pour sauce over pears and serve with either marscapone, crème fraiche or Devonshire cream.