

Poached Pears

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Another lovely fall holiday dessert, poached pears are simple, yet elegant for your dinner table.

- 12 pears, cored.
- 3 c dry red wine or fruit juice
- 1/2 c sugar, if you want to add it.
- lemon peel
- 4 Tablespoons lemon juice
- 12 cloves or cardamom pods

Use a saucepan just large enough for pears to cook on their sides.

First, bring the liquid to a boil with spices. Reduce to low and simmer for 5 minutes. Add pears, peeled is fancier, unpeeled is more natural. Simmer on low 10-20 minutes, turning frequently. You could stuff pears with a dried fruit and almond paste or with chocolate sauce.