

# Poached Pears

## Ingredients

4 Bosc pears  
3 cups cold water  
3 tablespoon lemon juice  
2 cups red wine  
 $\frac{3}{4}$  cup sugar  
1 stick or  $\frac{1}{2}$  teaspoon cinnamon  
2 cloves  
6 pepper corns  
4 slices fresh ginger  
Heavy cream if you choose

## Preparation:

Peel and halve the pears. Neatly stem and core them and drop each half into a bowl with 2 cups water and one tablespoon lemon juice to keep them from discoloring.

Bring 1 cup water, the wine, sugar, cinnamon, cloves, peppercorns, and ginger to a boil in a saucepan. Drain the pears and add them to the boiling syrup. Turn heat down and simmer the pears until they are tender but still hold their shape, about 45 minutes for Bosc pears. Comice and Butter pears are softer and require only 30 minutes.

Let the pears cool in the syrup for 20 minutes. Then remove them to a plate and boil down the syrup until it has thickened and will nicely coat the pears when you serve them. A pitcher of heavy cream on the table will be welcome.