

Poached Pears

Servings: 8

Source: Jane Lukatah, April '05

Ingredients

- 8 Pears
- 3 Red Wine, Maybe Merlot
- 10 Whole Cloves
- 2 sticks Cinnamon
- 2 Bay Leaves
- ½ cup Sugar

Method

Peel the pears.

Mix other ingredients.

Boil pears in wine mixture until they are soft. Remove pears and reduce liquid by simmering until thick, like molasses. Takes half an hour or so.

Serve pears warm, with vanilla ice cream. (Can reheat pears.)

Garnish with each of the spices. (?) does that mean the boiled ones? Who knows???