

POACHED PEARS

Prep Time:

Cook Time:

Serves: 6

Honey, cinnamon and citrus combine to give these pears a sweet and fabulous flavor. Poached pears make a lovely dessert for Passover celebrations.

Why try? This delectable dessert can be made a day in advance and brought to room temperature before serving.

INGREDIENTS

- 6 cups sweet red peach wine
- 2/3 cup honey
- 2/3 cup sugar
- 6 tablespoons lemon juice
- 1/4 cup orange juice
- 4 cinnamon sticks
- 6 medium firm, ripe pears
- 1 tablespoon orange zest, for garnish



PREPARATION

- 1 Combine wine, honey, sugar, lemon juice, orange juice and cinnamon sticks in a sauce pot and bring to a simmer.
- 2 While the poaching liquid heats, peel the pears in straight, continuous strokes from the stem end to the base using a Y-shaped peeler. Cut a small slice from the bottom of each pear so that they can stand upright.
- 3 Add pears to liquid, cover the pot, and simmer, turning occasionally, until the pears start to become tender, approximately 15-20 minutes. Remove pot from heat and allow pears to cool in the poaching liquid, approximately 1 hour. Serve immediately, or for darker coloration, transfer to refrigeration for up to 24 hours, turning the pears occasionally.
- 4 To serve, pool poaching liquid as desired in center of dessert plate or shallow bowl. Stand pear in the center of the plate. Sprinkle with 1/2 teaspoon orange zest.



Recipe courtesy of
foodchannel.com

