

Wine Poached Pears



Ingredients

- 1 bottle Lakeridge Winery Southern White Wine
- ½ cup granulated sugar, or to taste
- 2 cinnamon sticks
- 1 tbsp. vanilla extract
- 1 tsp. lemon juice
- 1 tbsp. orange zest, if desired
- 4 ripe pears
- water as needed
- 2 tbsp. cornstarch mixed with 2 tbsp. water

Procedure

1. Peel pears and remove any blemishes. Leave stems intact for presentation.
2. In a sauce pan combine wine, sugar, cinnamon, vanilla, lemon juice, and zest. Bring to a simmer.
3. Place pears in pot upright. If needed, add water to cover pears. Bring to a simmer. Place a small plate, or a lid smaller than than pot on top of the pears to keep them submerged.
4. Simmer gently for 10-15 minutes, or until tender, but not mushy when a small knife is inserted.
5. Remove pears from pot, and set aside. Bring liquid up to a boil, and simmer until liquid is reduced to about 2 cups.
6. Combine cornstarch with water, and add to pot. Bring to a simmer.
7. To serve, pour sauce over pears, and garnish with berries, toasted nuts, whipped cream, or serve with cake, or ice cream, or enjoy as it! Serve warm or cold.

Serves 4