



Poached Pears in white wine

Ingredients;

2 Cups White Wine (Riesling is a good choice)
2½ cups of water
1 cinnamon stick
1 vanilla bean, split
1 teaspoon lemon zest
1 teaspoon lemon juice
4 firm pears
2 cups sugar

The following local ingredients are available seasonally from **HEARTLAND QUALITY FOODS;**

- Pears



In a saucepan large enough to hold the pears, add the wine. Water, cinnamon stick, vanilla bean, lemon zest and juice. Over medium heat bring the mixture to a simmer. Add the pears and simmer until they are soft but not mushy, about 10 minutes, depending on the size of the pears.

Using a slotted spoon transfer the pears to a platter, cool. Add the sugar to the poaching liquid and bring to a boil. Reduce liquid by half. Syrup is ready when it coats the back of a spoon. Strain and cool. Transfer pears to serving dishes and pour some of the syrup over each pear.

May be served with almond flavoured whipping cream