

RED WINE-POACHED PEARS

When it comes to fruit desserts, there's none better than this meltingly soft pear infused with red wine and served with pear-wine syrup. Served warm or chilled, love's in every bite!

Recipe by Chef Kurt Kwiatkowski, MSU Culinary Services

Featured Food: Pears

Yield: Serves 4 to 6

Ingredients

1 $\frac{3}{4}$ c. dry red wine, such as Cotes du Rhone, Pinot Noir or Merlot	4 whole cloves
$\frac{1}{2}$ c. port wine	Orange zest from $\frac{1}{2}$ orange
1 $\frac{1}{2}$ c. water	1 t. vanilla extract
1 c. brown sugar	4 to 6 (about 8 oz. each) ripe but firm pears, preferably Bosc or Bartlett

Preparation

Bring wine, water and sugar to a simmer in a large saucepan over medium heat. Add cloves, zest and vanilla. Simmer for about 20 minutes then remove from the heat.

Peel the pears, halve them lengthwise then remove stem lines and cores. Add the pears to the wine syrup. The liquid should just barely cover the pears; add more wine and sugar if necessary. Place pan over medium heat and bring liquid almost to a simmer. Cook gently (poach), uncovered, for 10 to 15 minutes until the pears are tender (a toothpick can be inserted with little resistance).

Remove from heat and let cool in the syrup for at least 20 minutes and up to 1 day in the refrigerator. To serve, place pear halves in individual bowls and spoon wine syrup over the pears.