

Port and Honey Poached Pears

1 cup dry red wine
2/3 cup Ruby Port
1 1/2 cups water
1/2 cup sugar
1/2 cup honey
Five 3-inch strips of orange zest, removed with a vegetable peeler
4 cloves
8 firm-ripe pears, preferably Anjou or Bartlett

In a large heavy saucepan simmer the wine, the Port and the water with the sugar, honey, zest and the cloves, stirring until the sugar is dissolved.

Add the pears, peeled, halved and cored. Simmer the pears, covered, turning them occasionally, for 10-15 minutes, or until they are tender. Transfer them and the zest with a slotted spoon to a shallow bowl or serving dish.

Boil the poaching liquid until it is reduced to about 1-1/2 cups. Let the poaching liquid cool, pour it over the pears and chill the mixture, covered, until it is cold.

The poached pears may be made 2 days in advance and kept covered and chilled.

Serves 8.



Three Kitty Cuisine
Point Arena, CA