

Pears in Ginger Sauce

4 pears, peel, cut in half, core
1 cup sugar
1 cup water
1/2 cup candied ginger
1/2 cup heavy cream, whipped
1/2 cup ginger snaps, crumbled

Method:

Dissolve the sugar in water in medium sauce pan, stirring frequently. Bring to a boil. Place pear halves in syrup, cover, simmer for 15-20 minutes until pears are tender. Ideally, the pears should cool in the syrup for maximum flavor. Remove. Slice. Garnish with whipped cream and ginger snaps.