

## Pears Poached in Red Wine

Dan Brophy

Yield: 6 servings

3 firm ripe pears, peeled, halved, cored  
2 cups dry red wine  
1 cup apple cider  
½ cup brown sugar  
1-2 cinnamon sticks  
1 Tablespoon whole allspice  
2" length fresh ginger, cut into coins  
1-2 Tablespoon whole black pepper, optional

### Method:

Combine all ingredients. Bring to a simmer. Cover. Stir occasionally. Cook until tender. Remove from poaching liquid. Chill.

Serving suggestions: Great salad topping, can be served warm over ice cream or drizzle with crème anglais.