



Poached Pears The Easy Way

Ingredients:

Ripe Pears. (1/2 to one per person)
Pear Nectar (or any other fruit juice you have)
Honey
Cinnamon or Nutmeg
Optional: Piece of Vanilla bean or Vanilla extract

Directions:

Preheat oven to 375

Using a vegetable peeler, peel the pears, and cut them in half the long way (if you can keep the stems intact they look prettier. Taste the same).

Use a teaspoon or a melon baller to scoop out seedy core.

Arrange pear halves flat side down in baking pan.

Pour pear nectar into pan, to the depth of about an inch, or almost to the top of the pears.

Drizzle with honey, dust with spices, add optional Vanilla.

Bake for about 45 minutes to an hour until the pears are soft, and the liquid is reduced to a thick syrup.

turn off oven and leave pears in until dessert time, or use warming drawer. (Its not just for aluminum foil any more.)

Or, refrigerate pears and syrup until you need them or keep them warm in a warming draw, or rewarm before serving.