

Poached Pears with Cranberry Sauce

Roxanne Fox

4 Bosc Pears (ripe, but firm)

1 Qt orange juice

1 cinnamon stick

1 C sugar

1 C water

1 12oz. pkg cranberries (fresh or frozen)

¼ t cinnamon

Pears:

Pour orange juice into a dutch oven or other deep pan. One-by-one, peel the pears, cut in half and remove the core. Place, cut side up, in the bottom of the pan with the orange juice, adding enough water to cover. Add cinnamon stick. Bring to a boil over medium heat. Cover pan and reduce heat to simmer. Cook 10 minutes or until the pears are just barely tender (test with a toothpick). Remove pan from heat. Cool pears in the liquid. Refrigerate in juice until chilled. (Will keep for up to 1 week).

Cranberry Sauce

Mix sugar and water in a medium saucepan. Stir to dissolve sugar. Bring to a boil and add cranberries and ¼ t cinnamon. Return to a boil, reduce heat, and boil gently for 10 minutes, stirring occasionally. Remove from heat. Cool completely at room temperature and refrigerate. Makes about 2 ¼ C (more than enough for a double recipe with extra).

To serve:

Place each pear half (cut side up) in a dessert bowl. Spoon cranberry sauce into the well of each pear and drizzle a little more over the entire pear. Garnish with a sprig of mint or sage leaf, if desired.

Serves 8.