



## Poached Pears in Raspberry Wine

Dessert

Source: Naomi Kakiuchi

*for Thanksgiving*

### Ingredients:

- 1 750-ml bottle dry red wine; preferably a sweet raspberry wine
- 2 ¼ cups sugar
- 2 cups water
- ½ cup orange juice
- 2 teaspoons grater orange peel
- 1 teaspoon ground cardamom
- 1 ½ inch fresh ginger root, sliced
- 1 cinnamon stick
- 8 firm but ripe pears, peeled, stems left intact
- 1 pint vanilla ice cream
- Lemon thyme garnish

### Method:

1. Cut a small slice off the bottom of the pear to allow it to stand. Peel and core if using whole. If using halves, slice in half and take out the core with a melon baller.
2. Combine the liquids and spices in a large heavy bottomed saucepan. Heat over medium-high setting.
3. When sugar is dissolved, lower heat so mixture is simmering and add the pears.
4. Simmer pears in the liquid until they are soft when pierced. Mini seckle pears will take about 15 minutes and larger pears will take up to 25 minutes or so.
5. Use a slotted spoon to transfer the pears to a plate.
6. Reduce the liquid by boiling it in the saucepan until it is reduced to about 3 cups.
7. Arrange pear or pear half on a plate or in a bowl. Add a scoop of ice cream. Drizzle with the reduced poaching liquid. Garnish with orange peel strips and sprigs of lemon thyme.

Serves: 8-10 people

Note: The pears can be made 1-2 days in advance. Cover and chill pears in poaching liquid. You may serve them warm or cold.