

## MORTON & BASSETT SPICES®

# Red Wine Poached Pears



- ¾ cups sugar
- ½ cup water
- 3 Anjou pears, peeled
- 1 Morton & Bassett Cinnamon Stick
- 3 Morton & Bassett Star Anise
- 2 cups red wine (merlot or cabernet)
- 2 tsp vanilla extract
- 1 cup freshly squeezed orange juice
- Peel of one orange

Begin by using a peeler to remove the skins from the pears before cooking. In a medium pot combine the red wine, sugar, cinnamon stick, star anise, vanilla extract, orange juice, and orange peel.

Cook on medium heat to dissolve the sugar for 5 minutes, stirring constantly. Reduce the liquid to a simmer and add in the pears. Cook for 40 mins, rotating pears throughout the cooking process (this will insure a nice even red color). Using a ladle, gently remove pears from the liquid and serve.



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