

## Wine Poached Pears

2 ripe but firm Bosc or Bartlett pears  
1 1/2 cups red wine  
1/2 cup sugar  
1/2 cup orange juice  
1 tablespoon grated orange zest  
2 whole cloves  
1/4 teaspoon ground nutmeg  
1 (3-inch) piece cinnamon stick  
1/2 teaspoon grated fresh ginger root  
Few fresh peppercorn

Peel the pears and cut in half. Scoop out the core and slice each half into quarters. In a deep non-reactive pot, combine the wine and sugar and bring to a boil. Add the orange juice, zest, cloves, nutmeg, cinnamon, ginger and peppercorns. Simmer together about 7-10 minutes. Add the pears to the liquid and keep liquid at a low simmer. Partly cover the pot and simmer until pears are tender but not mushy, about 15-20 minutes. Gently turn the pear slices as needed to keep them evenly rotated in the juice. Cool the liquid and pears and then transfer to a storage container. Refrigerate up to 2 days. When ready to serve, place pears in a serving dish. Strain the liquid into a pan and boil until syrupy. Pour the syrup over the pears.