



Chantal's Enamel-on-Steel 4 Qt. Soup Pot



Poached Pears in Red Wine

Elegant and easy year round... Can become a sorbet!

1 cup water
1 cup sugar
1 cup red wine
1 cinnamon stick
1 slice of ginger root (optional)
1 teaspoon lemon juice
3 pears
3 tablespoons sour cream and 1 tablespoon water
Chocolate syrup (optional garnish)

Peel and half pears. In Chantal's 4 Qt. Soup Pot, bring water and sugar to a boil. Add cinnamon, ginger, red wine and lemon juice. Simmer pears in this liquid until they become translucent. Remove pears. Discard cinnamon and ginger.

Continue to cook liquid until it reduces by half. Stir one tablespoon of water into sour cream.

To serve, spoon some poaching liquid onto dessert plate or bowl, dot some sour cream in liquid and swirl. Place pear-half and drizzle with a bit of thinned sour cream or chocolate syrup or chocolate syrup (or both).

Note: If pears are out of season, use two cans of canned pears. Add liquid from canned pears to above liquids. Reduce all liquids and then add pears and simmer one minute.

To make pear sorbet: Blend liquid and pears and freeze in ice cream maker.