

WORLD FOOD & MUSIC CELEBRATION!

Poached Pears

Chef Ryan Binney of La Mie Bakery

Ingredients

8 firm pears
1 gallon red wine
2 cinnamon sticks
3 whole cloves
1 star anise
6 black peppercorns
1 cup sugar

Instructions

1. Peel pears. Set aside.
2. Place the remaining ingredients in a stock pot. Add pears and submerge. Simmer for 1 hour. Remove pears and serve.