

Ginger Wine Poached Pears

Serves 4

Ingredients:

- 4 pears
- 1 bottle white wine (Riesling works well)
- 1 cup orange juice
- ½ cup sugar
- ½ tsp fresh grated ginger
- ½ tsp vanilla extract

Place wine, juice, sugar and vanilla in a 4 quart saucepan. Heat on med-high and bring to a boil.

Core pears, leaving the stem. Use perfectly ripe pears for this recipe. Reduce heat to low and place pears into the liquid. Cover and cook for 30 minutes at a slow simmer. Pears should be tender but not falling apart. Place pears on individual serving dishes, standing upright. Serve with a dollop of whipped cream and sprinkle with ginger chips. For an even richer dessert, drizzle with some melted chocolate syrup.

