



DINNER BELLE

## Poached Pears in Beaujolais Spiced Wine

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|-----------|---|
| ½ cup     | water   |
| 1-1/2 cup | Beaujolais wine (I use Georges Duboeuf Beaujolais-Villages) |
| 3         | strips orange zest  |
| 1 cup     | orange juice  |
| 1/4 cup   | lemon juice   |
| 1 cup     | sugar   |
| 4 slices  | fresh ginger (optional)                                     |
| 1         | cinnamon stick  |
| 1         | vanilla bean -- sliced in half lengthwise                   |
| 4         | Bosc pears-- peeled, cored and cut in half                  |

Combine first 8 ingredients in deep saute pan. Cut vanilla bean lengthwise and scrape seeds from bean into liquid and then put the whole bean pod into pot as well. Bring mixture to a boil. Lower heat to simmer.

Peel and cut pears in half. Remove core from pears with a melon baller before placing in liquid, cut side down in pan. Gently simmer for 10 minutes. Turn them over and cook until just tender, about 8-10 minutes more, testing for doneness with a paring knife or skewer. Set aside to cool in poaching liquid. Before serving, remove pears and set aside. Remove the zest, cinnamon stick and vanilla bean pod from the poaching liquid and place into saucepan. Reduce liquid over medium to medium-low heat until amount equals about 1 cup and liquid has become thick and syrupy. Serve pear halves drizzled with sauce. Serves 4 (two pear halves) or 8 (1 pear half).

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