

Good Eats *Recipes*

Pears in Red Wine

What You Need:

3 large, ripe pears, such as Bosc or Bartlett, peeled and chunked
3 cups red Rioja wine
1/2 cup sugar
1 cinnamon stick
1/2 cup raisins
2 tablespoons GOOD EATS raspberry preserves
1 tablespoon lemon juice

Directions:

Place pears in a saucepan. Add the wine, sugar, cinnamon stick and raisins. Bring to a boil, reduce and let simmer for 5 to 10 minutes until pears are at the desired tenderness. Remove pears and raisins from the syrup. Discard the cinnamon stick. Add the preserves and lemon juice. Bring the syrup to a boil. Let boil for 3 to 5 minutes to melt preserves. Pour sauce over pears and serve.