

## Pears Poached in Cheap Port Wine

### Ingredients:

12 pears (ripe Comice pears if possible)  
3 liters of cheap port wine  
2 cups white sugar  
6 cinnamon sticks  
1 whole nutmeg  
15 whole cloves  
2 tsp salt

### Directions:

Peel pears and cut bottom flat so they will stand. Stand up on bottom of pan that is just large enough to hold all the pears.

Pour wine over pears to cover.

Spread sugar and salt over the wine. Grate about half the nutmeg into the wine and drop in the remaining half pod along with the whole cloves and cinnamon sticks. Bring to a gentle simmer.

If the pears are real ripe, simmering an hour is plenty. If they are harder, longer is better.

Place individual pears into serving bowls, standing up, and spoon a little wine mixture around each.

Serve.

(Note: If you like ginger, this same dish can be made with water, fresh ginger, sugar, salt and a little butter. We like this version served with smoked pork.)