

## **Pere al Vino Rosso**

### **Wine Poached Pears**

In autumn and winter, platters of poached pears standing in their own sweet cooking liquid are a common sight on the sideboards of Roman restaurants.

Bartlett pears, already tender, only need to be heated through. If you use winter pears, though, they'll need slightly longer cooking.

1 3 /4 cups dry red wine

1 cup sugar

1 1/4 teaspoon anise seeds

2 whole cinnamon sticks

2 or 3 thin lemon slices

6 firm-ripe medium to large green Bartlett pears or preferably medium-size Anjou or Bosc pears

In a pan large enough to hold all the pears side by side, combine wine, sugar, anise, cinnamon sticks, and lemon slices. Bring wine mixture to a boil over high heat.

Meanwhile, remove core from bottom end of each pear; leave stems in place. Peel pears, if desired. Set pears into boiling mixture and reduce heat to medium; cover and simmer until

Bartlett pears are heated through and still hold their shapes (8 to 10) minutes), or until Anjou or Bosc pears can be pierced easily with a fork (12 to 15 minutes).

Turn fruit occasionally so all portions are at times in syrup. With a slotted spoon, lift pears from syrup and transfer to a serving dish.

Cut pears in half lengthwise.

Boil syrup over high heat, uncovered, until reduced to 3/4 to 1 cup.

Pour hot syrup over and around pears.

Serve warm or at room temperature.

Makes 12 servings.