



Poached Pears

20 pears (peeled)

20 c. red wine

5 c. sugar

1 vanilla bean (split)

2 cinnamon sticks

10 cloves

2 oranges (halved)

1 lemon (halved)

1 tsp. nutmeg

3 bay leaves

Salt and pepper

Put all ingredients in a 400-pan. Cover with two clear glass plates. Cover entirely with 2 layers of foil. Cook at 400 degrees for 3 hours. Check every half hour to see if the pears are soft. Use a knife to gauge the doneness. If pears are soft before 3 hours, pull them out of the oven and keep them in the poaching liquid to cool.

EXECUTIVE CHEF ben knox

CALIFORNIA CAFE arden fair, ca