



Recipes

Desserts

Ginger Poached Pears

Prep and Cook Time: 30 minutes

Yield: 4 servings

Ingredients:

3 cups strongly brewed ginger tea

1 (1 inch) piece of fresh ginger, peeled and thinly sliced crosswise

3 ripe but firm pears, such as Bosc, peeled, halved and cored, with stems left attached

Directions:

1. Put tea and ginger into a wide, shallow pot and bring to a boil. Reduce heat to medium and simmer for 5 minutes.
2. Arrange pears in pot in a single layer, cut sides down.
3. Cover and simmer gently, spooning the liquid over the pears from time to time, until just tender- 15 to 20 minutes.
4. Let pears cool in liquid.
5. Serve warm or at room temperature with the fragrant poaching liquid spooned over the top.