



INGREDIENTS:

- 4-6 Peeled, Cored and Sliced Pears (recommend Bosc or Anjou)
- 1 1/2 cups of red wine (recommend Zinfandel, Shiraz or Merlot)
- 3/4 cups of granulated sugar
- 2 Tablespoons of lemon juice (can also add lemon zest if desired)
- 2 teaspoons vanilla
- 2 cinnamon sticks
- 1 star anise

DIRECTIONS:

1. Combine all ingredients, except pears, and bring to a boil.
2. Once the wine mixture is boiling, turn heat down to a simmer and add the pears.
3. Simmer pears for 10-12 minutes and then turn pears and simmer for an additional 8-10 minutes—until they are tender and are easily poked through with a fork.
4. Remove pears and let them cool.
5. Boil wine sauce until the liquid has been reduced by half. Pour sauce over pears.