



PEARS IN RED WINE

Ingredients

2 cups Latah Creek Merlot
1 1/4 cups sugar, divided
Juice of 2 lemons
1 cup water

6 pears, peeled, stems intact
1 20-ounce package frozen raspberries, thawed
1 cup whipping cream, chilled
1 tsp vanilla

Directions

In large saucepan bring the wine, 3/4 cup sugar, water, and juice of 1 lemon to a boil. Lower heat. Remove a slice from the bottom of each pear and discard. Drop pears into water-wine mixture. Cover and simmer for 10-30 minutes, turning carefully a few times. Remove from heat and allow pears to cool in the syrup. In a blender, puree raspberries, 1/2 cup sugar and juice of second lemon. You may strain seeds from raspberries if you prefer. Remove pears from syrup and drain. Stand pears on end, pour raspberry sauce over them and chill if desired. Whip cream until stiff, add vanilla. Top pears with whipped cream. Serve cold or at room temperature.

Ellena's Notes

This pear dessert is delicious and it looks incredible when served. This is not a dessert you see served at home very often, but it should be on your "use regularly" list as it is very easy to prepare and it makes you feel like a gourmet chef when you do.



Wine Pairing...

Latah Creek Muscat or Moscato pair wonderfully with this fruit dessert.