

# PEARS IN WHITE WINE SAUCE

## INGREDIENTS

1 25 oz bottle dry white wine  
1 vanilla bean  
1 cinnamon stick  
4 whole peppercorns  
4 cardamom pods  
4 cloves  
1 tbsp honey  
Cornstarch, as needed  
8 medium Anjou pears, peeled, cored from bottom, with stems intact

## DIRECTIONS

1. Mix all ingredients except pears and cornstarch, boil over medium-high heat.
2. Add pears and bring to a simmer, cook around 20 minutes or until fork tender.
3. Remove pears and either shock in ice water or chill in fridge.
4. Strain liquid mixture and continue to cook until reduced to 1/3 original volume.
5. Add cornstarch as needed to obtain syrup consistency. Chill in fridge.
6. Serve chilled pears with white wine syrup with fresh berries. Garnish with mint leaves.

