

Pink Poached Pears in Wine

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  8 h

Serves:  5

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free, Low
Fat

Source: The Heimishe
Kitchen (Nitra Cookbook)

Cuisines: French

These poached pears in wine syrup can be served with [Coffee Cake](#) and whipped cream, diced over yogurt and [Quinoa Granola](#), or alongside a scoop of ice cream. Elegant, dramatic, and delicious.

Ingredients (7)

Main ingredients

- 5 pears
- 3/4 cup [Baron Herzog Merlot](#) or other red wine
- 1/3 – 1/2 cup sugar
- dash of cinnamon

- 1/2 teaspoon lemon juice
 - 2 tablespoons beet juice, for color (*optional*)
 - water to cover
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Start Cooking

For the Sauce

1. Combine all ingredients for sauce.
2. Place pears in sauce and refrigerate overnight.

Poach the Pears

1. Cook pears in sauce for 30-45 minutes or until tender.

Credit

Photography and Styling by Miriam Greenzweig