



POACHED PEARS

- 4 Pears
- $\frac{3}{4}$ Cup Water
- $\frac{3}{4}$ Cup Sugar
- 1 Teaspoon Vanilla

DIRECTIONS

1. Peel pears, halve them and cut out the cores.
2. Stand in cold water to keep them from turning dark.
3. Heat the water, sugar and vanilla to the boiling point and cook for 5 minutes.
4. Add the pear halves and poach gently, spooning the liquid over them from time to time and turning them once during the cooking.
5. Continue cooking for about 15 minutes.
6. Cool them in the syrup.