

Vanilla Poached Pears

Ingredients

1 1/2 c Water
1/2 c Sugar
5 Pears (washed and peeled)
1/2 Cinnamon Stick (broken)
1 t Ground Cinnamon
1 Star Anise
1 t Vanilla Extract

Instructions

1. Wash and peel the pears. Place the pears in a large pot with the water. Add the sugar, cinnamon stick, cinnamon, anise, and vanilla.
2. Bring to boil on medium heat then reduce the heat to low. Let it simmer for about 30 to 40 minutes or until the pears are tender and the liquid is thickened like syrup.
3. Serve pears warm on their own, or with a bit of the leftover syrup. Garnish with a bit of cinnamon, caramel sauce, or you can also use an anise star. Enjoy!