

## GINGER CARAMEL OVEN-POACHED PEARS

*Have no fear... the strawberries are coming soon. In the meantime, here's a lovely way to make use of the abundance of local pears. This recipe is nice with any type of pear, though the Bosc variety tends to hold up very well. It's safe to say that you will want to procure some good vanilla ice cream before you get started.*

### Ingredients:

1 1/4 C	Pear Nectar or Apple Cider
2 T	Lemon juice, freshly squeezed
1 C	granulated sugar
1/2 C	water
1/2 C	LOFT Ginger Cello
5	Slices fresh ginger root
5	Peppercorns
4	Pears, peeled, halved and cored

### Directions:

1. In a small saucepan, warm pear nectar with lemon juice and ginger cello and set aside.
2. In a heavy saucepan, stir sugar with water over medium heat until dissolved, brushing down side of pan with pastry brush dipped in cold water.
3. Bring to boil; boil vigorously, brushing down side of pan but without stirring, until pale caramel colour, 8 minutes.
4. Remove from heat. Holding pan at arm's length, pour in juice mixture. Stir with a long-handled spoon until blended and bubbles subside.
5. Add ginger and peppercorns; boil until deeper caramel colour, about 10 minutes.
6. Pour into 10-cup shallow oval baking dish.
7. Place pear halves cut-side down in caramel mixture; spoon sauce over top.
8. Bake in 400 F oven, basting every 10 minutes and turning over during the last 10 minutes until tender, about 35 minutes.

