



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: Pears

Amaretto Poached Pears

Ingredients:

4 firm pears, core and stems removed
2 cups water
1 cup Amaretto
½ cup sugar
1 Tbs almond extract

Directions:

Slice the pears half an inch thick. Place them in a 2-quart sauce pot. Add the water, Amaretto, sugar, and almond extract. Set heat to medium high and cook through, about 20 minutes. Take one of the slices out for a taste test. The pears will slightly darken in color but maintain some firmness. Remove the pot from the heat and allow to cool. Place the pears in a container and refrigerate. The pears will keep for a couple weeks in the poaching syrup.