

## A TASTEFUL PLACE AT THE DALLAS ARBORETUM

### Red Wine Poached Pears

#### Ingredients

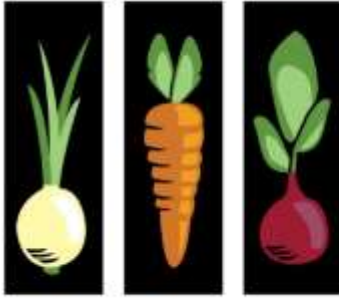
- 2 cups red wine
- 1 cup brown sugar
- 1 tsp ground cinnamon or 1 small cinnamon stick
- 3 cloves
- 4 firm pears, core and stems removed
- 1 cup water

#### Directions

Heat the red wine, brown sugar, cinnamon, and cloves over medium-high heat. Simmer for 5 minutes, allowing the flavors to come together.

In the meantime, slice the pears into half-inch thick slices. Add the pears and water to the red wine mixture. Bring back up to a simmer and continue to cook for another 15 to 20 minutes. Remove the pot from the heat source and allow to cool.

Place the pears, along with the poaching liquid, in a container and refrigerate. The pears will keep for a couple weeks in the poaching liquid.



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### Pear Ginger Sorbet

#### Ingredients

- 2 cups water
- 1-½ cups sugar
- 3 pears, cored, stems removed, and chopped
- 2-inch fresh ginger, cut in half
- 1 small lemon

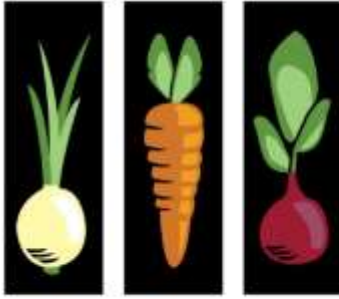
#### Directions

Bring the water and sugar to a boil. (The amount of sugar will depend on your taste and the ripeness of the pears.) Add the pears and ginger pieces to the sugar syrup. Simmer for another 15 minutes or until the pears are tender. Remove from the heat source.

Squeeze the lemon juice and pulp of the small lemon into the sorbet mixture. Stir to evenly distribute the lemon juice. Allow the mixture to cool completely. Pour into a blender, blending until smooth. Pour into a container.

Every half hour, give the sorbet a good stir to break up the ice crystals. Place back in the freezer. Repeat this step for the next two hours, then continue to freeze until firm.

\*Note- The peel on the pears will brown during the cooking process so if you are wanting a lighter sorbet as an end result, peel the pears before adding them to the sugar syrup.



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM

### Cinnamon Pear Bread

#### Ingredients

- 2 cups flour
- 1 cup brown sugar
- ½ cup granulated sugar
- 1 Tbsp cinnamon
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 1-½ cups ripe pears, diced small
- ½ cup oil
- 2 eggs
- 1 cup pecans, chopped (optional)
- 1 tsp vanilla

#### Directions

Preheat your oven to 350F. Grease a loaf pan. Set aside.

In a mixing bowl, whisk together the flour, brown sugar, granulated sugar, cinnamon, baking powder, baking soda, and salt.

Add the pears, oil, eggs, pecans, and vanilla. Stir until well combined. (Don't worry if the batter seems a bit dry. The pears will release some juices during the baking process.)

Pour the batter into the loaf pan and bake for 45 to 55 minutes, or until a toothpick inserted comes out clean.