

## Pears in Honeyed Wine - from Jacques Pépin

- 2 large Bosc pears (about 1 ½ pounds)
- 1 cup sturdy, fruity red wine (a Rhone variety or a Pinot Noir)
- ¼ cup grenadine syrup
- ⅓ cup honey
- Vanilla ice cream

Peel the pears, cut them into quarters, and core. Put the pear pieces in a saucepan, add the wine, grenadine, and honey, and bring to a boil. Cover, reduce the heat to low, and boil gently until the pears are tender when pierced with the point of a knife, about 15 minutes. (Riper pears will cook faster so check often. Less ripe pears may take longer.)

Carefully remove the pears from the cooking liquid with a slotted spoon and put them in a bowl. Boil the liquid over high heat until it is reduced to about ¾ cup. This will take about 10 minutes. Pour the syrup over the pears in the bowl and cool.

Serve two quarters of pear in a dessert dish with some of the syrup and a small scoop of ice cream.

Bon Appétit!