

# TIM FARMER'S COUNTRY KITCHEN

## POACHED PEARS

*Pears (as many as you can fit in one pot)*

*1 cup red wine*

*1 cup sugar*

*Lemon zest*

*1 cinnamon stick*

Peel pears and slice off bottom so they lay flat. In large pot, add rest of ingredients and stir over low heat until sugar dissolves. Place pears in wine and cover with lid. Steam on low for 45 minutes to 1 hour. (Every 10-15 minutes, baste with wine liquid by pouring over pears. Pears are done when they are soft). Remove pears when done and turn up heat to reduce wine sauce by half. Let cool completely and then drizzle over top of pears/ice cream/apples.



### **Apple Crunch**

*2 tablespoons butter*

*1/4 cup sugar*

*4 apples peeled, cored and chopped small*

*1/2 cup pecans, chopped*

Melt butter and sugar together and cook apples until soft. Stir in pecans and set aside until serving with pears.

Build dessert by putting apples in bottom of dish. Top with pears, then ice cream then drizzle with wine sauce. Serve.