

## Cranberry Poached Pears

### Equipment needed –

Chopping board, small knives, measuring cups, 2 large saucepans, tongs, sieve, large bowl and 24 small bowls.

### Ingredients from the Garden –

- 12 ripe pears

### Ingredients from the Pantry –

- 12 cups of cranberry juice
- • 1 cup of brown sugar
- • 4 cinnamon sticks

### What to do –

1. Peel all of the pears. Cut in half and carefully remove the core (you can leave the stalk as it looks good for presentation).
2. Measure out 6 cups of cranberry juice and place in a large saucepan.
3. Measure out ½ cup of brown sugar and add to the saucepan with the cranberry juice.
4. Measure out another 6 cups of cranberry juice and place in a second saucepan.
5. Measure out another ½ cup of brown sugar and place in the second saucepan. (Because there are so many pears we are cooking them in 2 separate saucepans).
6. Turn the stove onto a medium heat and cook until the sugar is dissolved.
7. Add 2 sticks of cinnamon to each saucepan.
8. Divide the pears in half and place half of the pears in each saucepan.
9. Increase the heat and bring the cranberry sauce to the boil.
10. Reduce the heat to low, half cover the saucepan with a lid, and simmer for 15 minutes or until the pears are tender. (To test the pears insert a skewer. If it goes in easily, the pears are tender. If it is hard to insert the skewer, cook for a little longer.)
11. Remove the cinnamon sticks from the saucepan using tongs.
12. Remove the pears from the saucepan using tongs and set them aside.
13. Strain the liquid from the saucepans, using a sieve and a large bowl. Keep 3 cups of the liquid and discard the rest.
14. Return the strained liquid to one saucepan and bring to the boil. Cook for 10 minutes, until the liquid is reduced by half.
15. Arrange the pear halves by placing one each into a small bowl.
16. Once the liquid is reduced, drizzle the syrup over the poached pears.

### Serves –

- 24 students.