

## Pears in Wine

### Ingredients:

6 firm cooking pears

1 cup sugar

1/2 teaspoon grated fresh lemon peel (zest)

2 cups dry red wine

1 1/2 teaspoon cornstarch

1 1/2 teaspoon water

1/2 cup chopped almonds

2 tablespoons sugar

2-3 macaroons, vanilla wafers or toasted ladyfingers, crushed

whipped cream for garnish

### Notes:

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## Directions:

1. Peel pears and cut a thin slice from pear bottoms so they will stand upright. Remove cores with an apple corer. Mix together 1 cup sugar, lemon peel and wine. Place pears upright on trivet in pressure cooker so they will not fall over. Pour wine mixture over pears and bring to a boil. Seal cooker, bring up to high pressure, reduce heat to stabilize pressure and cook for about 15 minutes, depending on the size and firmness of pears.
2. Remove cooker from heat and release pressure. Carefully remove pears and refrigerate until cool.
3. Cook wine mixture uncovered in pressure cooker over high heat for about 6 to 8 minutes, until slightly reduced. Dissolve cornstarch in water and add to boiling wine mixture; stir until thickened. Cool sauce slightly and pour over cold pears; place pears in the refrigerator and chill until sauce adheres to pears as a glaze. Repeat glazing process 1 to 2 times until pears are nicely glazed.
4. Mix together almonds, 2 tablespoons sugar and macaroons into fine crumbs. Place pears in serving dishes and fill cavities with almond mixture. Pour any remaining sauce over pears and garnish with whipped cream.

Makes 6 servings.