

POACHED PEARS WITH HONEY

1 jar **Emily G's Cabernet Sauvignon Jam**
7 cups water
1 orange
1/2 cinnamon stick
1/2 t anise seeds
4 anjou pears, firm
1/4 cup honey



EMILY G'S™
JAM OF LOVE

Combine jam and water in a large saucepan on low heat and whisk to combine. With a vegetable peeler remove the zest of the orange in large strips and then juice the orange. Add the zest, juice, cinnamon stick, and anise to the saucepan.

Peel the pears, careful not to remove the stem. Cut a small slice off the bottom of each pear so that it can stand on end. Place the pears on their sides in the poaching liquid. Bring to a simmer and cook about 25-35 minutes, or until tender. Remove pears from poaching liquid and place in a large container. Pour poaching liquid through a strainer and pour over pears. Refrigerate until chilled.

Remove pears from liquid, drizzle with honey and serve.