

The Dutch recipes are adapted from those found online at [about.com](http://about.com) and posted by Karin Engelbrecht.

## Poached Pears

8 stewing pears

1 bottle of red wine (or equivalent of grape juice)

1 t cloves

1 T cinnamon

1 T dark brown sugar

orange zest

lemon zest

1/4 t nutmeg

Peel the pears leaving the stems in tact. Cut a slice off of the bottom of the pear so that it will stand in the pot. Pack them into a pot as tightly as possible. Pour the wine (or juice) over the pears until covered. Add the remaining ingredients and bring to a boil. Reduce heat and simmer for an hour or until soft. Serve with drizzled honey.

