



Westinghouse

Port Poached Pears

Ingredients

- ¾ cup water
- ¼ cup port wine
- slices orange skin
- 4 pears, halved lengthwise, peeled, cored

Directions

1. Peel and core pears then slice in half. Cut two thin slices of orange and remove flesh.
2. Program you Westinghouse CTChef™ Multi-Cooker by pressing MENU button until the “—” points to “Boil”. Press FOOD SELECT button and choose vegetable. Adjust the cooking time by pressing the COOK TIME button. Use HOUR button to increase time and MIN button to decrease time. Set time to 30 minutes.
3. Combine water, wine, cinnamon, nutmeg, salt, sugar, and orange rind into your cooker. Press ON/START button.
4. When finished, carefully open lid and serve pears in a bowl with the Port Wine sauce spooned over the pears. Garnish with a fresh Mint leaf.

Chef Rick Tip

Try serving this wonderful recipe over vanilla ice cream! Garnish with a biscotti or sugar cookie.

