Poached Pears

2 cups Cranberry juice

2 cups sugar

1 tsp. Vanilla

2 Pears

Optional: cinnamon sticks, cloves, allspice berries, star anise, etc.

1. Combine juice and sugar in a sauce pan.
2. Bring to a boil, stirring until the sugar is dissolved. Add vanilla and optional spices
3. Peel pear, cut them in half, remove the cores.
4. Add the pears to the syrup and simmer very slowly until just tender, about 15-20 minutes.
5. Let pears cool in the syrup. Refrigerate in the syrup until needed.