

Recipe

Poached-Pear Holiday Punch

Ingredients

1 750 ml. Port wine (does not need to be expensive)
3 fresh pears (red is preferred, but any will do)
2 oranges, sliced into 1/4-inch disks (save 5 disks for garnish)
1 vanilla bean, sliced in half lengthwise
2 each anise stars
7 each whole allspice
7 each whole clove
2 cinnamon sticks
2 bay leaves, whole
1 cup sugar

2 bottles of prosecco or cava (sparkling wine)
9 cups ginger beer (6 pack)
6 cups aged rum
Approximately 8 cups of ice

Directions

- Split the pears in half lengthwise (no need to core or deseed; but leave the stem on)
- Combine the pears, orange slices (saving 5 for garnish), vanilla bean, spices, bay leaves and sugar in a medium saucepan and bring to a simmer on medium-high heat
- Reduce the heat and let simmer for 1/2 hour
- Remove from stove and let cool to room temp (about 40 minutes)
- If needed, reserve the liquid and keep cool overnight in your refrigerator
- Do not strain the liquid; all these ingredients will look beautiful for the punch service
- Once cooled, remove only the orange slices with tongs and discard
- Add poaching liquid, pears and all to a punch bowl
- Add the rum, ginger beer, prosecco and ice
- Garnish with 5 fresh orange slices and serve

