

# GINGER ALE POACHED PEARS

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## Ingredients

*2 bottles Blenheim Ginger Ale*

*4 x Asian or Bosc Pears*

*½ Cup White's Elixer  
Vanilla Bean Simple Syrup*

*2 Cups GDG Apple Cider*  
or "Shimmer"

## Directions

Peel Pears evenly and neatly in a spiral fashion leaving the stem intact if possible.

Place Pears in a saucepan so that they are just touching and there is as little space left in the pan as possible- this will reduce the amount of poaching liquid.

Pour in 2 Cups Ginger Ale, 2 Cups Cider and Simple Syrup.

If liquid does not cover the Pears, add more Ginger Ale.

Cover the Pears with a piece of parchment paper so that they stay submerged and bring to a gentle simmer for 20-30 minutes (Asian Pear will not be as soft as Bosc Pear-check after 15 minutes for progress).

Use a slotted spoon to carefully remove and continue to cook the liquid down until reduced to a heavy syrup.

Serve with a spoon & fork, Ice Cream and pour over syrup.

Can be made a day ahead and re-heated gently in a microwave oven.