

# RED WINE POACHED APPLES w/ RAISIN & PECAN

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## INGREDIENTS

3 Cups Green Door  
Gourmet Cherry Cider

¼ Cup TruBee Honey

½ teaspoon Ground  
Allspice

½ Cup Raisins

½ Cup chopped Pecans

## DIRECTIONS

Place Pecans on a baking sheet and bake at 350F until fragrant, about 8 minutes.

Meanwhile, peel & core Apples and then use a couple of toothpicks through the base of each one to block the bottom of the core.

Put Apples into a saucepan that is deep enough to hold all the poaching liquid and small enough that the Apples will not be too loose.

Chop the Pecans into small pieces and mix with Raisins, then stuff into the Apples until tight.

Whisk together the Cider, Honey and Allspice in a jug and then pour over the Apples.

Bring to a low simmer (*poaching*- not boiling!) for about 15 minutes. They should be tender and not too soft.

Remove from pan and bring syrup up to a boil and then reduce down to about a cup of liquid.

Pour over Poached Apples.

Serve with Whipped Cream, Custard or Ice Cream