**Poached Pears w/chardonnay syrup**

**Yield :8 servings**

4ea. Pears, halved, peeled, and cored

1 bottle chardonnay

2 C granulated sugar

2ea cinnamon sticks, whole

1 ea Vanilla bean, inside removed(optional)

* Peel pears. Halve lengthwise and remove core with melon baller
* Place pears in medium size sauce pot. Cover with wine, sugar, cinnamon, and vanilla. Stir to incorporate all ingredients.
* Place on burner over high heat and boil.
* Turn heat to a low simmer and cover to poach (about 15-20 minutes or until the tip of a knife goes through pear with little to no resistance)
* Remove pears to a plate and refrigerate until cool
* Bring remaining liquid to boil and heat until wine reduces to a thick syrup. Reserve syrup.