

## Poached Pear with Prosciutto~

You will need one pear per person.

**Secklund or Bosc Pears with stems intact**

**Ibérico or Jambon de bayonne prosciutto**

**2 cups of white wine**

**2 cinnamon sticks**

**Rind of one lemon~ plus the juice**

**1 cup of pure maple syrup**

**Fresh mint for garnish**

**Pure Maple Syrup for garnish**

Peel the pears leaving the stem intact.

Place the pears in the bottom of a heavy pot. Add the lemon rind, and cinnamon sticks to the pot. Squeeze the juice from the lemon onto the pears. Pour the maple syrup directly over the pears. Add the white wine to the pot along with enough water to cover the pears.

Bring the mixture to a boil and then lower heat to simmer for 40-60 minutes or until a fork will sink into the pears.

When the pears have simmered to a softened texture, remove the pot from the heat and let pears stand in the liquid for twenty minutes. Remove the pears gently and serve or cover with plastic and refrigerate over night.

(Serve the pears with a drizzle of maple syrup and a small amount of prosciutto!)