

Pears Cooked with Cinnamon and Grape Juice

1 lb pears
water
1 t cinnamon
pinch of cumin
2 T honey
1/2 c white grape juice
1 T olive oil or butter
1 c pear liquid (from steaming process)
2 egg yolks
nutmeg

Take pears, wash, peel and steam in water till soft. Drain and reserve liquid. Remove the pear cores, and quarter them. Put the pieces into a pot, and season with cinnamon, cumin, honey, white grape juice, olive oil or butter and the pear liquid from the steaming pan. Simmer gently for a few minutes. Thicken liquid with well beaten yolks. Serve hot with a sprinkling of nutmeg.

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