

## Chef from the Hood Recipes



**Chef:**

Michael Salinger, Chef Instructor & Program Coordinator

**Restaurant:**

Santa Rosa Junior College Culinary Arts Center ~ Café & Bakery

**Recipe:** Sonoma Pears & Grapes baked in White Wine!

3 cups dry white wine  
3 tablespoons fresh lemon juice  
1 cup plus 2 tablespoons sugar  
1/4 cup brandy  
3 whole cloves  
2 cinnamon sticks  
4 star anise (from Asian or spice aisle)  
8 Sonoma grown pears, such as Bosc or Bartlett; halved and cored  
1 pound grapes choose any variety, halved (and seeded if necessary)

**Serves 8.**

Preheat oven to 350° F. Combine wine, lemon juice, 1 cup of the sugar, brandy, cloves, cinnamon, and star anise in a saucepan over medium-high heat. Cook for about 30 minutes, until reduced by half. It will be somewhat syrupy, but not as thick as honey. Strain the wine/sugar mixture, discarding the cloves, cinnamon sticks and star anise. Place pear halves cut side down in a deep glass baking dish. Sprinkle with the remaining 2 tablespoons of sugar. Pour the wine and sugar mixture over pears, and bake for 15 minutes. Add the grapes to the pears and bake for another 5 minutes. Serve warm.