

Betty's Clove-Studded Red Cinnamon Pears



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In this video, Betty demonstrates how to make a gorgeous and luscious condiment for your holiday table—Clove-Studded Red Cinnamon Pears. These are super easy, because you can use canned pears and just add a few spices for an awesome addition to your dinner!

Ingredients:

29-oz. can pear halves, drained (with syrup reserved) and sliced down the middle to make pear quarters
whole cloves
1 cup sugar
¼ cup (heaping) of red cinnamon drops (red hots)
Red food coloring, optional

Stud each pear quarter with a few whole cloves. Put into sterilized 1 quart glass jar with screw lid. Combine reserved pear syrup, sugar, and cinnamon drops in a saucepan. Bring to a boil over medium heat, stirring constantly. Reduce heat and simmer for 15 minutes, stirring occasionally. Add a few drops of red food coloring, if deeper red color is desired. Let cool for about ½ hour, and then pour over studded pear quarters and seal. Refrigerate. Serve as a condiment for ham or other meats, or as a topping for ice cream. This makes about 10 pear quarters and will keep in the refrigerator about 1 week. Note: You must make this addition to your holiday table at least one day ahead, in order to get the pears to absorb the clove and cinnamon flavor and the bright red color. This will be a dramatic addition to your meal! Enjoy! --Betty ☐

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