Carol's Spiced Pears

It's time again to come together with family to be thankful and to indulge in a feast of epic proportions. I know nobody in our family would DREAM of consuming so much in one sitting any other day of the year, but for some reason this meal is different. For one thing, there are dishes we make just to preserve the memories of those who have gone on, so they MUST be on the table. This is one of those dishes. John's mother Carol made these pears every year since he can remember for Thanksgiving. We are not sure where the recipe came from, but it is actually a light fresh addition to a very rich meal. You can make it weeks ahead, which helps with the last minute preparations. So if you wish to make your Thanksgiving dinner even more epic, give these a try!

2 cups apple cider vinegar
4 cups granulated sugar
2 Tblsp. coriander seed
4 1/4-inch slices fresh ginger
3 cinnamon sticks
6 Bartlett Pears

Combine the vinegar, sugar, coriander seed, ginger and cinnamon in a 4 qt. non-reactive saucepan. Simmer 5 minutes to dissolve the sugar. Turn the heat off and peel, core and quarter your pears, dropping them in the syrup as you go to inhibit browning. Cover with a round of parchment paper pushed down on the pears to keep the oxygen away from the fruit. I go so far as to put a plate over the parchment to keep the pears submerged. Bring back to a low simmer and cook for 15-20 minutes. If your pears are ripe, 15 minutes is enough, if not, go for 20-25 minutes. When they start looking a bit translucent they are done. Transfer to a glass bowl or jar, syrup and all and chill. These can be kept in the refrigerator for 3 or 4 weeks, but make sure they are completely submerged. Serve cold or at room temperature.

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