

Cranberry Ginger Pears

Preparation time: 2 minutes

Cooking time: 4 minutes

Serves 2

- Ingredients
 - 2 ripe dessert pears - peeled
 - 1 tablespoons ginger wine
 - 1-2 tablespoons cranberry juice
 - 1 tablespoon clear honey
 - 2-4 tablespoons dried cranberries
 - Mint sprigs for decoration

This dessert may be served hot or cold. If serving cold, allow to cool and transfer to a serving bowl. Cover and chill in the fridge for up to 12 hours.

- Directions
 - Trim the base from the pears so that they stand flat.
 - Place the pear in a medium Steamfast Bag
 - Add the ginger wine, cranberry juice, honey and dried cranberries together
 - Shake bag gently, place in microwave and cook on HIGH for 4 minutes until the pears are just softened
 - Allow bag to stand 1 minute before handling
 - Carefully open bag and pour out content
 - Serve the pears with the juices, decorated with mint

Tip: For a really warming and rich sauce, substitute 2 tbsp. of port for half of the cranberry juice