**Poached Pears with Pecan Whipped Cream**

**Poached Pears:**

4 pears

1 cup red wine

4 cups water

2 cups sugar

1 piece of cinnamon

2 Tbsp. honey

1 Tbsp. vanilla extract

**Pecan Whipped Cream:**

½ cup pecans

1 cup heavy cream

½ cup powdered sugar

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.

**Day 2:**

1. In a medium sized pot, add all ingredients from the poached pear section except the pears, and bring to a simmer.
2. Wash, stem, and peel the pears. Cut the pears in half and using a spoon, remove the core and seeds.
3. Put the pears in the poaching liquid and cook for 25 minutes making sure not to boil them.
4. Remove the pear halves from the liquid and gently put in a bowl so they do not get broken apart.
5. While the pears are cooking, toast the pecans in a dry sauté pan over medium heat. This should only take 3-5 minutes.
6. Add the nuts to the food processor and burr them up into small pieces. Put in a small container
7. Transfer the poaching liquid to a smaller container and return everything to the cooler.

**Day 3:**

1. Put the poaching liquid back on the stove and cook on high for about 15 minutes. It should reduce in volume and become thicker.
2. Fit the Kitchenaid with the whisk attachment.
3. Whip the cream and powdered sugar together until it forms soft peaks.
4. Add the pecans and finish whipping.
5. Enjoy with the pears.