

Baked Pears

written by The Recipe Exchange | January 4, 2015

Ingredients

1/2 c Water
Juice and zest of 1 lemon
1/4 c Port wine
1 c Sugar
1 Sliced orange
6 sl Lemon
2 tb Orange marmalade; up to 3
6 Bosc pears
Orange rind

Directions

Preheat oven to 350 degrees. Put all ingredients, except pears, in a saucepan and cook down until strongly flavored and syrupy. Pour the mixture over the pears which have been placed upright in a pyrex dish, just large enough to hold them. Bake until tender, basting often.