

Pere al vino rosso

Ingredients:

- * 10 ripe pears
- * 1 cup of red wine
- * 100 grams of sugar
- * 1 star anise
- * 1 cinnamon stick
- * 1 shot of pear grappa

Steps:

1. Preheat the oven to 180°C (356°F).
2. Wash the pears, peel them, and cut them in half.
3. In a baking dish, arrange the pears with the stem facing up.
4. Pour the red wine over the pears, and sprinkle with the sugar, star anise, and cinnamon stick.
5. Place the baking dish in the oven and bake for 30 minutes.
6. Remove the baking dish from the oven, and drizzle the pear grappa over the pears.
7. Serve the pears warm, drizzled with the wine sauce.