

Steamed Pears with Cinnamon

Ingredients:

8 pound pears, ripe, medium sized
1 1/2 tablespoon cinnamon, freshly ground
1/2 cup honey

Instructions:

1. Cut the tops off the pears, about 1 inch down reserve as lids. Using a fruit cover, remove the cores. Do not cut through the bottoms of the pears.
2. Mix the cinnamon with honey. Fill each cavity with about a teaspoon of the cinnamon-honey. Replace the tops.
3. Place the pears upright in individual heat-proof dishes. steam in a commercial steamer or set in steaming vessels over boiling water until tender, about 15 minutes.
4. Serve the pears hot in their steaming dishes.

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