



BELL'S BEST BROWN POACHED PEARS

YIELDS 6 PEARS

INGREDIENTS:

- 6 pears, peeled
- 2 bottles (24 oz.) Bell's Best Brown
- 1 cup brown sugar
- 1 cinnamon stick
- 1 tsp whole cloves
- 1 tsp allspice berries



GET MORE BELL'S RECIPES AT BELL'SBEER.COM

A close-up photograph of a pear and two scoops of ice cream on a white plate. The pear is on the left, and the ice cream is on the right. The word "INSTRUCTIONS:" is overlaid in large, white, sans-serif capital letters across the top of the image.

INSTRUCTIONS:

1. Mix together the Best Brown and sugar until the sugar is dissolved.
2. Place pears and spices into a saucepan, and pour the beer and sugar mixture over them.
3. Bring the pot to a boil and then lower to a simmer.
4. While regularly checking on the pears and making sure that they stay submerged in the liquid, simmer the pears for about 15 minutes, or until a knife can easily slice through the pear.
5. Serve warm or cold with a Best Brown and your favorite ice cream (butter pecan is recommended) or whipped cream.

GET MORE BELL'S RECIPES AT [BELLSBEER.COM](https://bellsbeer.com)