

Poached Pear Chips

- 8 firm pears, sliced on a mandolin, remove any seeds.
- 4 cups water
- 1 1/2 cup white sugar
- 2 cups Starfield Marsanne
- 2 tbsps whole peppercorns
- 3 whole star anise
- 2 cinnamon sticks
- 10 cloves

Using a mandolin, slice pears thinly. If you don't have a mandolin, cut pears as thin as you can, about the thickness of a quarter.

Add water and sugar to a large saucepan. Boil water until the sugar dissolves. Reduce heat to simmer, add spices, simmer 10 minutes. Remove from heat add Marsanne and cool to room temperature. Once cool, carefully add pear slices, gently folding so all pears are evenly coated. Let sit for 2 hours.

Prepare dehydrator by lightly spraying with nonstick spray or sparingly wipe with olive oil. Remove pear slices from the simple syrup with slotted spoon and lay carefully on the dehydrator racks. Dry on fruit setting, approximately 135°F for 8 hours or until just before crisp. Store in an air tight container.

Don't have a Dehydrator? Use the oven!

Preheat oven to 200°F. Follow instructions above for poaching the pears. Dry pears on paper towels. Place wax paper or a silicone pad on a baking sheet. Arrange pear slices in an even layer, not overlapping. Bake for 90 min to 2 hours or until dry but not brown. The chips will harden as they cool! Beware of over baking them. To check doneness, take out a sample slice. Check crispness after it has cooled 5 minutes.