Poached Pears

Ingredients	Serves 6	Serves 60
Pears, ripe but firm	6	60
Water or grape juice	300 ml (1 ¼ cups)	3 l (12 cups)
Sugar	300 g (1 ¼ cups)	3 kg (12 cups)
Cinnamon sticks	½	5
Cloves	2	20

Method:

1. Peel pears and simmer in sugar syrup with vanilla for about 40 mins
2. Cool them in the syrup

Serve with Ice Cream and or Chocolate sauce (brandy in chocolate sauce optional)