

Jody Bear's
BEST BETS
Condé Nast Traveler "Top Travel Specialist Award" 2001-2008

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VALENTINE'S DAY EDITION 2010

BE STILL MY ACHING HEART...10 MUSTS FOR VALENTINE'S DAY

1. Rosé Poached Pears

Recipe from Karen DeMasco

James Beard Award Winner and Pastry Chef at Locanda Verde Restaurant , Greenwich Hotel

(Serves 6)

3 ripe Bartlett or Bosc pears or 6 seckel pears

1 1/2 cups sugar

1 (750 ml) bottle dry rosé wine

1/2 vanilla bean, split lengthwise, seeds scraped

- Peel and halve the pears. Scoop out the cores with a melon baller or a measuring spoon. If using seckel or other small pears, peel and remove the core from the bottom with a tiny melon baller or 1/8 teaspoon measuring spoon.
- In a large saucepan, whisk together the sugar, 1 cup water, wine, and vanilla bean and bring to a boil. Transfer about one-third of the poaching liquid to a metal bowl and set the bowl into a larger bowl of ice water.
- Add the pears to the saucepan, cut sides up, in one layer, in batches if necessary, and reduce to a gentle simmer. Cut a round piece of parchment and cover the surface of the poaching liquid. Simmer until the pears become translucent and tender and a knife will easily slide into the pear, about 15 minutes.

As they are done, transfer the poached pears to the cooled poaching liquid using a slotted spoon. When all of the pears have been poached, pour the liquid from the pan over the pears, then let the mixture cool, adding additional ice to the ice bath, if necessary. Pears can be stored in their poaching liquid in a covered container in the refrigerator for up to 1 week. Serve them cold or at room temperature with a little bit of the poaching liquid.

This is a really nice recipe for Valentine's day, the pears get a rosy hue from the wine, and they are delicious on their own or with a scoop of ice cream or a slice of pound cake.

I like to use seckel pears because a single pear is the perfect size for one serving, or bosc pears cut in half for their elegant shape.



2. Escape to **Rosewood's** newly renovated Jumby Bay Resort in Antigua—stay for 4 nights, get the 5th night free. Contact jody@bearandbear.travel for details.
3. Wear Chanel's ever-so-popular classic **Coco Red** lipstick—if you can find it in stock, that is!
4. Retreat to **Riad L'Orangerie**, the sultry 7 room boutique hotel in the heart of Marrakech, Morocco.
5. Ski the Italian Dolmites while staying at that fabulous family-owned Inn, **Hotel & Spa Rosa Alpina**—they even have a 2 star Michelin restaurant!
6. Eat at New York's gastropub, **The Redhead**; fried chicken never tasted so good !
7. Book a weekend at **The Wild Rose Inn**, a fabulous B & B in Woodstock, NY.
- 8.. Get pampered at Elizabeth Arden's **Red Door** salon; their couple's massage is the perfect Valentine's Day gift!
- 9.. Drink up at **The Crimson Room** bar at London's Soho Hotel...it is too sexy and chic for words!
10. Dine at the acclaimed 3 star Michelin restaurant El Bulli in **Roses**, Spain. Don't wait too long since it will be closing for 2 years.

Please contact us for additional information on Karen DeMasco, Locanda Verde Restaurant or Greenwich Hotel

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