

Rapeye

From Lord Harlequin Tomfoolery
(From Harleian MS.279)

This is an adaptation I have made from the original recipe.

2 Cans Pears, Halved in Syrup	1 cup Currants or Raisins
4 Small Red Apples, Cored and Cut into Wedges (Do not remove skin)	4 cups Red Wine
½ cup Chopped Walnuts or Pine Nuts	¼ tsp. Ginger
	½ tsp. Cinnamon

Drain pears, reserving the syrup. Add all ingredients, except for pears, into a saucepan. Bring slowly to almost a boil. Add the pears to sauce pan and continue to simmer until all is heated through. Remove from heat and cover. Serve warm.

Serves 6.