

## **Stewed Pears and Tangerine Peel Recipe**

**(Chinese)**

### **Ingredients:**

2 pears  
1 tablespoon crushed rock sugar  
1 cup water  
pinch of dried tangerine peel

### **Method:**

Soak and clean dried tangerine peel. Cut into shreds. Peel and core pears. Put into steaming pot. Add 1 cup of water and tangerine peel shreds. Cover and double boil for 1 hour. Add rock sugar. Then double boil for about 30-45 minutes. Serve.

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