

# SPICED PEAR RESERVE

## INGREDIENTS:

- Dried Pears
- Brown Sugar Cubes
- Cinnamon
- Ginger
- Dried Oranges
- Allspice
- Cardamom
- Clove
- Vanilla

## RECOMMENDED LIQUOR:

Whiskey  
Bourbon

## GARNISH OPTIONS:

Orange slice  
Pear slice  
Cinnamon stick  
Star anise

## DIRECTIONS:

- **Divide:** Set aside  $\frac{1}{2}$  of the sugar cubes for a second pour.
- **Submerge:** Pour liquor into jar, covering contents. Leave one inch headspace.
- **Infuse:** Cover, and put into refrigerator for 3-4 days.
- **Separate:** Strain the infusion from the mixture into a clean jar and refrigerate. Reserve mixture.
- **Enjoy!**

Double pour by using remaining sugar cubes and the reserved mixture; repeat the process a second time. Makes 8-16 drinks.

## TO SERVE:

As a cocktail:  
1  $\frac{1}{2}$  oz or 1 shot on the rocks and/or soda water, if desired

As a toddy:  
1  $\frac{1}{2}$  oz or 1 shot of infused liquor, hot water, hot tea, or warm apple cider, squeeze of lemon, honey to taste