

SPICED PEAR RESERVE

INGREDIENTS:

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

RECOMMENDED LIQUOR:

Whiskey
Bourbon

DIRECTIONS:

- **Divide:** Set aside ½ 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.

GARNISH OPTIONS:

Orange slice
Pear slice
Cinnamon stick
Star anise

TO SERVE:

As a cocktail:
1 ½ oz or 1 shot on the rocks and/or soda water, if desired

As a toddy:
1 ½ oz or 1 shot of infused liquor, hot water, hot tea, or warm apple cider, squeeze of lemon, honey to taste