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Ginger Pear Perfection

A delicious fall pear recipe with hints of cardamom and vanilla.

INGREDIENTS:

- 4 Peeled Sliced Pears
- 1 1/2 Tbsp. Fresh, finely grated ginger
- 1/2 Tsp. Cardamom
- 1/2 Tsp. Vanilla Bean Paste
- 2 Tbsp. Honey
- 3 Tbsp. Dark Brown Sugar
- Vanilla Dry Soda

INSTRUCTIONS:

1. Mix all ingredients, bring to a light boil on Medium heat.
2. At boil, immediately cover and turn to low for 20 minutes.
3. Simmer for 20 minutes.
4. Turn off heat and let sit covered for 20 minutes.
5. Uncover and remove from heat. Allow to cool.
6. Blend well.
7. Rim glass with brown sugar and a pinch of cardamom.
8. Combine 2 oz. of base and 6 oz. of Vanilla Dry Soda in shaker.
9. Shake well.
10. Strain into martini glass or serve over ice.