

The Pearfect Potion

Posted on EntertainThePossibilities.com

Recipe by Ilise Goldberg



INGREDIENTS:

- 1 oz Bourbon (I used Woodford Reserve)
- ½ oz Maple Whiskey (I used Sortilege)
- ¼ oz Ginger Liqueur
- 2 oz Pear Simple Syrup
- ¼ oz Fresh Lemon Juice
- 6 drops of Plum Bitters (or bitters of your choosing)

DIRECTIONS:

- Combine the bourbon, maple whiskey, ginger liqueur, pear simple syrup and lemon juice in a cocktail shaker. Add ice and shake until the mixture is well chilled.
- Strain cocktail and pour into a chilled martini glass and add the bitters.
- Garnish with a slice of pear and candied ginger.

Note: We served this cocktail for Halloween, so we made few minor modifications related to presentation. Instead of shaking this drink I stirred it with ice cubes to chill it and poured it into a room temperature martini glass. I wanted the cocktail cold but not too cold as after I added the bitters I put a stir stick with dry ice into the drink to create that cool dry ice effect. The dry ice doesn't "steam" as much if the beverage is too cold to start.

Pear Simple Syrup:

- 5-6 large ripe pears
- 1 ½ cups water
- ½ cup sugar
- Combine the water and sugar in a pan over high heat until the sugar dissolves.

- Cut up the pears into cubes (no need to peel skin but take out the seeds) and add pears to the liquid and bring to a boil. Reduce the heat to low, and let it simmer for 15 minutes.
- Once the fruit is nice and tender use a potato masher and mash the fruit to release as much juice as possible.
- Remove the mixture from heat and allow it to cool.
- Strain the syrup into a container. Given the pulpy nature of the pears I used cheesecloth to help strain the fruit.
- Store it for up to two weeks in the refrigerator. If making far in advance, the simple syrup freezes well in ice cube trays.