

avital:

FRUITS OF LABOR

SPICED PEAR COCKTAIL

Cozy baking spices & pear make for a warm, fruit finish

SERVING | 1 COCKTAIL

PREP TIME | 3 MINS

SKILL | BEGINNER

TOOLS REQUIRED

Cobbler Shaker, Jigger, Citrus Juicer, Knife, Hawthorne Strainer, Glassware

INGREDIENTS

2.0 oz tequila

0.5 oz pear puree

0.75 oz lemon juice

Garnish: Dehydrated lemon, ground cinnamon

0.5 oz cinnamon syrup

Ice: At least 2 cups per cocktail

INSTRUCTIONS

1. Chill double old fashioned glass by placing in fridge/freezer, or by filling with ice water and setting aside for 5 minutes.
2. Juice lemons.
3. Measure and add all ingredients (except for garnish) to cobbler shaker
4. Fill shaker with ice and shake vigorously for 10 seconds.
5. Remove double old fashioned glass from fridge/freezer or if using ice water, empty the glass.
6. Fill double old fashioned glass with fresh ice and double strain shaken cocktail into the glass.
 - a. To double strain, pour contents of cobbler shaker through a fine mesh strainer or tea strainer, into the glass.
7. Top with a pinch of ground cinnamon and a dehydrated lemon slice.
8. Cheers!

PEAR PUREE

INGREDIENTS

2 cups pear
chunks, seeds
removed

INSTRUCTIONS

Put pear chunks in a blender and mash with a wooden spoon to release some of the juice. Puree until smooth. You will have about 1 1/4 cups.

CINNAMON SYRUP

INGREDIENTS

2 cinnamon sticks
1 cup sugar
1 cup water

INSTRUCTIONS

Bring the water to a boil in a small saucepan. Add sugar and stir until it has dissolved completely. Reduce the heat, add the cinnamon sticks and cover the pan. Simmer for 10-15 minutes. Remove the pan from the heat. Allow it to cool and steep for at least 1 hour.