

A RECIPE FOR GOOGLE

SPICED PEAR COCKTAIL

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

TOOLS REQUIRED

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

INGREDIENTS

2.0 oz Tequila

0.75 oz Lemon Juice

0.5 oz Cinnamon Syrup

0.5 oz Pear Puree

Garnish: Dehydrated Lemon, Ground Cinnamon

2 Cups Ice

INSTRUCTIONS

1. Chill glass by placing in fridge/freezer or by filling with ice water and setting aside for 5 minutes.
2. Juice limes.
3. Measure and add all ingredients (except garnish) to cobbler shaker.
4. Fill shaker with ice, and shake vigorously for 10 seconds.
5. Remove glass from fridge/freezer or if using ice water, empty the glass.
6. Fill glass with fresh ice and strain contents of cobbler shaker into the glass.
7. Garnish with dehydrated lime wheel. Cheers!