

Pear Liqueur

<http://userealbutter.com/2011/09/30/pear-liqueur-and-pear-garden-cocktail-recipe/>
from [this site](#)

1.5 lbs. pears (comice or seckel are good choices), ripe
750ml vodka (cheap is good)

Peel, seed, and stem the pears. Cut them into 1" pieces and place in a large glass container (at least a half gallon – I doubled the recipe). Pour the vodka into the glass container. Seal tightly and shake the jar. Place the jar in a cool, dark location for one week. Strain the pear out and then let sit for another 2 weeks.

Pear Garden Cocktail

from [Girly Drinks](#) (love it!!)

2 oz. pear liqueur (which you just happily made)
1 oz. cranberry juice
1/2 oz. Crème de Cassis (black currant liqueur)
1 oz. lemon juice
1 oz. simple syrup (1:1 sugar:water – dissolve sugar, bring to boil for a minute, let cool)
pear, for garnish (optional)

Place martini glass in freezer. Pour everything except the pear garnish into a shaker, fill with ice, and shake until cold. Strain into cocktail glass. Garnish with pear slice and other fruity things. Go girl drinks! Makes 1 big martini (8 ounces).