

Pear-A-Dise Ginger Martini

6 Servings



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

One 15-ounce can Pacific Northwest Canned Pear slices, in juice, drained and juice reserved
2 ounces pear-flavored vodka
1 tablespoon Pear Simple Syrup (see recipe below)
1 fresh lime, cut in half on the equator
Small piece fresh gingerroot, peeled and coarsely grated
Ice

PEAR SIMPLE SYRUP

½ cup reserved pear juice
½ cup granulated sugar

Method

In a cocktail shaker, combine 2 pear slices, vodka, syrup, juice of 1/2 lime and 1 teaspoon grated ginger, and fill with ice. Shake vigorously and use a teaspoon to taste a little. Add more simple syrup or lime juice to taste. When you are happy with the flavor, strain into a chilled martini glass.

Garnish by threading a thinly sliced round of lime from the remaining half and a chunk of pear from one of the remaining slices onto a wooden pick.

PEAR SIMPLE SYRUP

Bring sugar and pear juice to a boil in a small saucepan. Simmer gently until the sugar has dissolved, about 2 minutes. Remove from heat and cool completely before using.

Servings

Nutrition