



# SPICED PEAR LIQUOR



## INGREDIENTS

- 6 ounces Craft-Grade Pear Alcohol**
- 6 ounces Distilled Water**
- 1 small Ginger Root, peeled and sliced lengthwise**
- 2 Cinnamon Sticks**
- 5 to 10 Cloves**
- 2 Star Anise**
- 4 All Spice Berries (whole)**
- ½ cup raw or brown Sugar**
- 16 ounce Pint Jar**

## PREPARATION

- 1** Add Distilled Water to Craft-Grade Pear Alcohol and agitate to dilute (this dilutes your 190-proof Pear to approx. 47.5% abv)
- 2** Make Simple Syrup by slowly incorporating teaspoons of water into 1/2 cup Sugar in a saucepan on medium heat, stirring until clear. Let cool.
- 3** Add Ginger, Cinnamon Sticks, All Spice Berries, Star Anise, and Cloves to Pear to your diluted Alcohol Mixture
- 4** Add Simple Syrup to Pear and Alcohol Mixture
- 5** Add in cooled Simple Syrup
- 6** Seal and shake well
- 7** Store in the refrigerator for at least 48-72 hours to allow to extract (Taste test your liquor! Strain earlier, or leave in longer if more spiced-flavor is desired)
- 8** Strain out Ginger and Spices

**Keep your homemade Spiced Pear Liquor sealed and refrigerated, and most importantly: Enjoy!**