

Recipe Pear Martini

Pear Martini
4 ounces pear vodka
1 oz Cranberry Pear Balsami
1 pear (sliced)
1 ounce lime juice (freshly squeezed)
1 tablespoon sugar
1 dash Angostura bitters
ice
3 ounces sparkling mineral water

2 drops of green food coloring



To start making your pear cocktail, drizzle the lime juice over the pear slices to add flavor and prevent browning. Be sure to get a little on all sides. In a cocktail shaker, add two slices of fresh pear, and mash with a muddling stick. You don't have to beat it to a pulp, but definitely muddle for about 30 seconds to get the slices broken up. Add pear vodka, any remaining lime juice, sugar, a dash of bitters, and some ice. Shake the ingredients together, and strain into a chilled martini glass. Top off with sparkling mineral water, and garnish with remaining slices of pear.

Oliva di Vita