

A Perfect Pear



INGREDIENTS

2oz Straight Bourbon
2oz Pear Nectar
1oz Mint Syrup*
.5oz Lemon Juice
1oz FeverTree Bitter Lemon Tonic**
4 slices pear

INSTRUCTIONS

Muddle one slice of pear in a cocktail shaker. Add ice, bourbon, pear nectar, mint syrup, and lemon juice. Shake and strain into a coupe glass and top with Bitter Lemon Tonic. Garnish with remaining pear. *Mint Syrup: Bruise 1 cup fresh mint leaves, stems removed. Bring 8oz water and 1 cup sugar to a boil. Remove from heat, add mint. Let cool and strain, being sure to squeeze out the liquid. Store refrigerated for up to 1month. **Fever-Tree Bitter Lemon Tonic can be substituted with lemon-lime soda for a slightly sweeter cocktail.