



* PEAR DAUPHINÉ

By Kelley Swenson, Ten 01, Portland, Oregon

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"I enjoy pairing pears with floral liqueurs. The elderflower brings out the pears' floral essences."
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* YOU WILL NEED

3/4 oz pear liqueur, such as Clear Creek Pear Brandy or Aqua Perfecta Pear Eau de Vie

3/4 oz elderflower liqueur, such as St. Germain or Belvoir

3/4 oz gin

1/2 oz puree of fresh Bartlett or Anjou pear

1/2 oz fresh-squeezed lemon juice

Ice



* DIRECTIONS

Pour ingredients in shaker and fill with ice. Shake vigorously and strain into a cocktail glass of your choosing. Garnish with a pear blossom or other edible flower, if desired.

Enjoy!