

MORTON & BASSETT SPICES®

## *Ginger Pear Cocktail*



- ½ ripe pear, chopped
- 1 cup ice
- ⅓ cup granulated sugar
- 1½ ounces gin
- ½ teaspoon Morton & Bassett Organic Ground Ginger
- ½ ounce elderflower liqueur
- ½ teaspoon Morton & Bassett Organic Ground Cinnamon
- ½ lemon, juiced
- ½ cup club soda
- ⅓ cup water

Start by making a ginger cinnamon pear simple syrup. Combine water, sugar, M&B Organic Ground Ginger, and M&B Organic Ground Cinnamon into a small pot. Bring to a simmer over medium heat let simmer for about 5 minutes stirring constantly, strain, and let cool. In a shaker, add ice, gin, elderflower liqueur, lemon juice, and 1 ½ ounces simple syrup. Shake vigorously. Pour into two coup glasses, top with club soda, and add a cinnamon dusted pear slice for garnish.

**Servings: 2 | Time: 15 minutes**



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