



Pear Noel

Caramelized pears, spices, whipped cream and ginger snaps bring forth thoughts of warm winter nights by the fires and a Holiday feeling. Who said your cocktail needs to be sipped? Square One Organic Vodka's Pear Noel edible cocktail combines a cocktail with dessert, and is decidedly best enjoyed with a spoon!

Recipe per 4 drinks

- 4 oz. Square One Organic Vodka
- 4 very ripe pears, peeled, cored, and diced
- 1/3 c. brown sugar
- 3 tbsp. high quality Tawny Port
- 3 tbsp. high quality sweet red vermouth
- 1/2 c. honey
- 10 cardamom pods
- 1 c. whipping cream
- 4 ginger snap cookies for garnish

Pear Puree

Place diced pears in non-stick saucepan and add brown sugar. Cook over medium heat, stirring frequently until sugar is melted and pears soften. Mash pears with a fork and continue cooking for 2 more minutes over medium heat or until sugar and pear mixture is bubbling and turning a light caramel color. Slowly add tawny port and red vermouth, cook over medium low heat for 3-4 minutes or until mixture has thickened and is slowly bubbling. Turn off heat, transfer to a blender or using a hand mixer and a bowl, beat until a smooth puree. Add 4 oz. Square One Organic Vodka and blend for 10 seconds. Set aside but keep warm.

Spiced Honey Cream

Pour honey, water and all cardamom pods into a small saucepan. Cook over medium heat until you reach a low boil. With the back of a spoon, press on the cardamom pods to open them in the honey mixture to release more flavor. Turn down heat and maintain a low boil for 3-5 minutes or until syrup has reduced and can be drizzled from a spoon. Turn off heat and cool. When cooled, strain through a mesh strainer to remove pods and seeds. Set aside.

Whip cream until it reaches the stiff peak stage. Add 2 tbsp. of cardamom honey and sweeten to taste. (Remaining spiced honey is delicious over morning pancakes or over ice cream.)

Using sturdy martini glasses, spoon in pear puree mixture into each glass. Place large dollop of cardamom honey cream on top and place one ginger snap on its edge in whipped cream. Serve.

(Credit: Allison Evanow)