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Fresh Pear Cocktail

Inspired by the first of the ripe pears in our orchard, my husband combined them with honey liqueur and vanilla vodka for a drink that makes the impending arrival of fall almost bearable.

4 large, very ripe pears, peeled, cored, and cut into large chunks*
2 ounces Barenjager Honey Liqueur
2 ounces premium vanilla vodka
½ cup crushed ice

Puree the pears in a blender until they are liquefied.

Add the remaining ingredients and blend until smooth.

Pour into champagne flutes and serve immediately.

Makes 2 drinks.

*The pears have to be extremely ripe for this cocktail so err on the side of over ripe!

Note: For a "mocktail" version, omit the liqueur and vodka and add ½ teaspoon of pure vanilla and local honey to taste.

Victoria Wesseler