# **Petite Douceur**

## **Recipe for 1 Cocktail**



# **Description**

Pear and vanilla with a hint of ginger...

#### **Note**

Add a ginger slice on the edge of your glass...

# **Ingredients**

- 4 Piece(s) Yellow pear
- 0.25 Oz Lemon juice
- 0.50 Oz Liquid cane sugar
- 0.25 Oz Grand marnier liquor
- 1 Oz Smirnoff vanilla flavored vodka
- 1 Oz Ginger ale
- Ice

## **Preparation**

In a shaker, put the pear pieces and pour the lemon juice and the sugar out. Use a muddler to crush those ingredients, fillyour shaker up with ice. Pour the other ingredients out except the ginger ale!!! Shake well for 8 to 10 seconds. Strain your cocktail out into an old-fashioned glass and top it with the ginger ale.

## **Cocktails glasses**



Old-Fashioned

# Method of preparation

