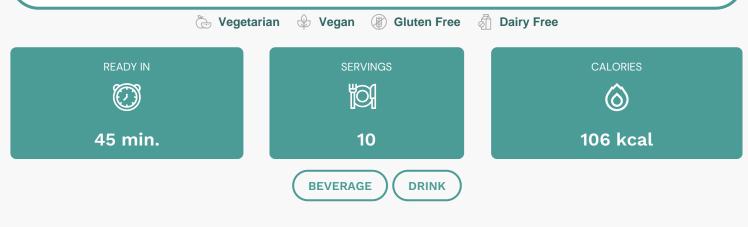


Gingered Pear and Brandy Cocktail



Ingredients

1 cup cognac
0.3 cup ginger fresh peeled chopped
10 lemon zest
3 cups pear juice
3 tablespoons sugar
0.3 cup water

Equipment

sauce pan

	sieve	
Directions		
	Combine 1/4 cup water and sugar in a small saucepan over medium-high heat; cook until sugar dissolves.	
	Remove from heat.	
	Add ginger. Cover and let stand 15 minutes. Strain sugar mixture through a fine sieve. Discard solids. Chill sugar mixture 30 minutes or until ready to use.	
	Fill a large martini shaker half full with ice.	
	Add sugar mixture, juice, and cognac; shake until chilled. Strain 1/2 cup mixture into each of 10 martini glasses.	
	Garnish each serving with 1 lemon twist.	
Nutrition Facts		
	PROTEIN 0.95% FAT 0.76% CARBS 98.29%	
Properties		

Glycemic Index:10.01, Glycemic Load:2.57, Inflammation Score:-2, Nutrition Score:2.8678260139473%

Nutrients (% of daily need)

Calories: 106.03kcal (5.3%), Fat: 0.05g (0.07%), Saturated Fat: 0.01g (0.05%), Carbohydrates: 13.83g (4.61%), Net Carbohydrates: 13.07g (4.75%), Sugar: 9.3g (10.33%), Cholesterol: Omg (0%), Sodium: 7.2mg (0.31%), Alcohol: 8.02g (100%), Alcohol %: 8.73% (100%), Protein: 0.13g (0.27%), Vitamin C: 33.01mg (40.01%), Potassium: 116.83mg (3.34%), Copper: 0.07mg (3.28%), Fiber: 0.76g (3.03%), Vitamin K: 2.53µg (2.41%), Magnesium: 7.94mg (1.99%), Calcium: 17.57mg (1.76%), Vitamin B2: 0.03mg (1.74%), Vitamin B3: 0.27mg (1.34%), Phosphorus: 11.42mg (1.14%), Vitamin B6: 0.02mg (1.09%)