



Gingered Pear and Brandy Cocktail

 Vegetarian  Vegan  Gluten Free  Dairy Free

READY IN



45 min.

SERVINGS



10

CALORIES



106 kcal

BEVERAGE

DRINK

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: 0mg (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%)