

Butter Poached Pear Infused Brandy

Yields: 1 Liter

Procedure:

- 1) Slice 3 ripe pears in half
- 2) Scoop a small amount out of the center
- 3) Place Irish Butter, brown sugar, cinnamon, nutmeg, and cloves inside the pear
- 4) Bake in the oven at 250 Degrees until soft
- 5) Place 1 liter of brandy in a large container
- 6) Place pears in Brandy while still warm.
- 7) Cover container and place in freezer leave over night
- 8) next day, uncover and, scape off top layer of butter
- 9) Run the remainder of the brandy through a fine strainer or Cheese cloth
- 10) Bottle Date and store in cool temp.