



## 🍏 🍁 Bourbon Pear & Orange Harvest Cocktail 🍁 🍏





### Ingredients (Serves 1):

- 2 oz bourbon
- 1 oz pear nectar (or fresh pear juice) 🍏
- ¾ oz fresh orange juice 🍊
- ½ oz maple syrup (or honey) 🍁
- Dash of cinnamon or 1 cinnamon stick 🌿
- Ice 🧊

### Garnish:

- Thin orange wheel 🍊
  - Fresh pear slice 🍏
  - Optional: rosemary sprig or star anise ✨
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## Instructions:

1. Fill a cocktail shaker with ice 
2. Add bourbon, pear nectar, orange juice, maple syrup, and a pinch of cinnamon 
3. Shake well until chilled
4. Strain into a rocks glass over a large ice cube 
5. Garnish with an orange wheel and pear slice. Add rosemary or star anise for extra elegance 

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## Flavor Notes:

A smooth, fruit-forward cocktail with warm spice and just the right amount of fall flair—perfect for cozy weddings or autumn soirées!

*Party  
Perfection*  
WITH  
JODIE-MARIE

