

THE N/A DRINK REVIEW

SMOKED PEAR FREE SPIRIT

INGREDIENTS

- 1 bamboo skewer
- 2 oz. pear nectar
- ½ tsp. black strap molasses
- 1 oz. lemon juice
- 1 oz. bottled black tea
- Pinch of salt
- 2 drops vanilla
- 3 drops tabasco
- ½ oz. egg white or [aquafaba](#)

DIRECTIONS

1. Fill shaker can ½ way with ice. Light end of skewer on fire. Hold over ice in shaker can. Blow out while pulling out stick and quickly place a small dish over shaker can to trap the smoke. Flip can over after a few minutes while building the drink to allow smoke to enrobe all the ice.
2. Add all ingredients to shaker glass & stir to incorporate molasses.
3. Flip shaker can upright, add liquid to smoked ice and shake until can is cold & drink is super frothy.
4. Strain drink into coupe.

GARNISH: fresh or freeze dried pear slice

Difficulty: ★★

YIELD: 1 Drink

