

Easy Pear Vodka Cranberry Cocktail: Your New Go-To Recipe for Festive Entertaining

The Perfect Pear Vodka & Cranberry Cocktail: Fresh, Fruity, and Holiday-Ready



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INGREDIENTS

This recipe is incredibly straightforward, requiring only five key items (not including the garnish): IngredientQuantity (Per Serving)

DIRECTIONS

1. Instructions: Making the Pear Vodka & Cranberry Cocktail
2. This drink is designed for speed and ease, whether you're making one or ten.
3. Step 1: Prep Your Glass
4. Fill a glass (a highball or a large wine glass works well) with ice. The more ice, the colder the drink will stay, and the less watered down it will become.
5. Step 2: Combine the Liquids
6. Add the following to the glass:
7. 3 oz Cranberry Juice
8. 2 oz Pear Vodka
9. 1/2 oz Triple Sec
10. 1/2 oz Lime Juice
11. Step 3: Stir to Chill
12. Gently stir the mixture with a bar spoon for about 15-20 seconds. This chills the drink thoroughly and ensures all the flavors are perfectly mixed.
13. Pitcher : Method:
14. To make a batch, multiply all ingredients by the number of servings you need (e.g., multiply by 6 for a large pitcher) and stir well in the pitcher.
15. Do not add ice to the pitcher
16. unless you plan to serve it immediately. Keep the pitcher in the fridge and add ice only to individual serving glasses.
17. Step 4: Garnish and Serve
18. Garnish with a thin slice of pear and a sprig of fresh mint. The mint, when lightly slapped between your hands before adding, will release its aromatic oils,

adding a beautiful smell to every sip.

SWAPS & NOTES

Cranberry Juice 3 oz Use 100% juice for the best flavor, not cranberry cocktail.

Pear Vodka 2 oz The star of the show!

Triple Sec 1/2 oz Or any orange liqueur (Cointreau, Grand Marnier) for complexity.

Lime Juice 1/2 oz Freshly squeezed is always best-it brightens everything up.

TIPS FOR SUCCESS

Always Use Fresh Citrus: This is non-negotiable for any good cocktail.

Bottled lime juice will make the drink taste dull and artificial.

The Pear Vodka Matters: Since pear is a central flavor, investing in a decent pear vodka will elevate this drink from good to great.

Adjust to Your Preference: If you like it tarter, add a little more lime.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-pear-vodka-cranberry-cocktail-your-new-go-to-recipe-for-festive-entertaining/>