

Tommy Bahama®

Pear & Pumpkin

GLASSWARE: Coupe

GARNISH: Lemon peel

MAKES 1 DRINK

2 oz. Tommy Bahama No. 2 Rum

1 oz. Pear Vanilla Syrup

½ oz. lemon juice

2 dashes pumpkin pie spice

1 oz. Brut

2 Bartlett pears, cubed

1 cup sugar

1 cup water

1 Tbsp vanilla extract

INSTRUCTIONS

1. To make the Pear Vanilla Syrup: Cook down the Bartlett pears, sugar, water, and vanilla extract. Blend until smooth and let cool.
2. In a mixing glass, add the rum, syrup, and lemon juice and shake with ice. Add the Brut and gently strain into a glass. Garnish with the lemon peel.