

Spiced Cranberry-Pear Sauce

- 4 oz fruit & spice-infused apple brandy
- 8 oz fresh cranberries
- 4 oz fruit & spice syrup
- 2 ea large Bartlett pears, peeled & diced small

Combine all ingredients in a sauce pot over medium-high heat; bring to a boil then reduce to a simmer. Stir occasionally for 15 minutes or until cranberries burst. Remove from heat & transfer to a bowl to cool. Stir in 1-2 additional tablespoons of infused brandy, *optional*. Adjust sweetness with syrup.

FRUIT & SPICE SYRUP

- 2 Tbsp Rishi Cinnamon Plum herbal blend
- 8 oz filtered water at 200°F
- 8 oz sugar

Infuse herbal blend in hot water for 7 minutes. Decant fully over a 16-ounce container portioned with sugar. Stir continuously until all sugar is dissolved.

FRUIT & SPICE-INFUSED ALCOHOL OR VINEGAR

- 2 Tbsp Rishi Cinnamon Plum herbal tea
- 12 oz Vodka, gin, brandy, vermouth, or vinegar

Combine tea and alcohol (or vinegar). Infuse for a minimum of 2 hours; strain.

