

# Ginger Pear Shrub

*The Charmant Hotel - La Crosse, WI  
AAA Great Pretenders Party Guide*

*4 pounds very ripe pears,  
chopped  
12 ounces unpeeled ginger,  
chopped  
1 1/2 pounds granulated  
sugar  
3 cups apple cider vinegar  
seltzer (to taste)  
cinnamon stick or grated  
nutmeg*

Work the ginger into a pulp using a food processor.

Combine with the pears and sugar in a ceramic bowl. Mash just enough to crush the pears. Cover with plastic wrap. Let sit at room temperature for twenty-four hours.

Pour the liquid through a mesh strainer to remove the solids. Combine the strained liquid with the vinegar.

Serve over ice with added seltzer to taste.

Garnish with a cinnamon stick or freshly grated nutmeg.

(Can be pre-batched, without the seltzer, and stored in glass jars until needed.)

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Per Serving (excluding unknown items): 2736 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 723g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 14mg Sodium. Exchanges: 3 Fruit; 45 1/2 Other Carbohydrates.