

HEIMAT

BARREL FINISHED BOSCH PEAR LIQUEUR



Bosc pear traces its roots back to Europe and in the states it is one of the last fruits to be picked for the season. Fruit forward with spiced-pear on the nose, and a touch of fresh citrus. Soft and velvety on the palate with a lingering finish.

Category: Liqueur

Area of Production: Westchester, New York

Ingredients: Neutral spirit, locally sourced Bosc pears, organic cane sugar

Alcohol Content: 19%

Distillation: None, steeping of fruit

Aging: 13 months in barrel

Filtration: Non-industrial filtration (some sediment occurs)

p.s. scroll for cocktail recipes...

COCKTAILS

PEAR VIEUX CARRÉ



Ingredients:

- 3/4 oz Casey Jones Rye Whiskey
- 3/4 oz Heimat Barrel Finished Bosc Pear Liqueur
- 3/4 oz Ulrich Vermouth Rosso
- 2 tsp Accompani Flora Green
- 4 dashes pimento bitters

Preparation:

Stir ingredients in a mixing glass and strain into a rocks glass with fresh ice

PEAR SAZERAC



Ingredients:

- 3/4 oz Heimat Barrel Finished Bosc Pear Liqueur
- 1 1/2 oz Casey Jones Rye Whiskey
- 1/2 oz simple syrup
- 5 dashes creole-style bitters
- 1 tsp Absinthia 'Verte'

Preparation:

Rinse a chilled glass with Absinthia and separately stir the rest of the ingredients over ice. Strain into the Absinthe rinsed glass

PARTY OF SIX



Ingredients:

- 1 oz Quinta do Tedo Tawny Port
- 1 oz 28 Mile Distilling Gin
- 1/2 oz Heimat Barrel Finished Bosc Pear Liqueur
- 1/2 oz Ulrich Aperitivo
- 1/4 oz Heimat Elderflower Liqueur
- 1/4 oz freshly squeezed lemon juice

Preparation:

Shake all ingredients and strain into a coupe

COCKTAILS

DANKESCHÖN



Ingredients:

- 2 oz Casey Jones Rye Whiskey
- 3/4 oz Heimat Barrel Finished Bosc Pear Liqueur
- 1/2 oz maple syrup
- dash of cinnamon

Preparation:

Combine all ingredients in a glass and stir well. Add ice and garnish with an orange twist.

FALL BOULEVARDIER

Ingredients:

- 1 oz Ironclad Bourbon
- 3/4 oz Heimat Barrel Finished Bosc Pear Liqueur
- 3/4 oz Ulrich Vermouth Rosso
- 3/4 oz Silvio Carta Bitteroma Rosso

Preparation:

Stir all ingredients in a mixing glass over ice. Strain into a chilled cocktail glass



BOSC PEAR MULLED WINE



Ingredients:

- 8 oz Heimat Barrel Finished Bosc Pear Liqueur
- 750 ml dry white wine
- 3 cloves
- 3 orange slices
- 2 cinnamon sticks
- 2 tbs honey
- 1 star anise

Preparation:

Bring all ingredients to a simmer and serve in a mug