

Subarashii Kudamono

SK Asian Pear Martini – Pennsylvania style!

Served: Historic Hotel Bethlehem – Lehigh Valley, PA

We were inspired by mixologist Jeffrey Smith from the San Francisco area - who concocted the *SK Asian Pear Martini - west coast style!*

Jeffrey's creation was made with Milwaukee's own artisan distilled Rehorst Gin during the annual conference of the American Distilling Institute. Since Rehorst Gin is not yet available in Pennsylvania, we served up Jeffrey's
SK Asian Pear Martini – Pennsylvania style!

To do this, we used Bluecoat Gin from The Philadelphia Distilling Company.

How to make your own SK Asian Pear Martini - Pennsylvania style!

- 1 part Subarashii Kudamono Asian Pear Dessert Wine (chilled)**
- 1 part Bluecoat Gin from Philadelphia Distilling**

Blend together. Chill with ice and serve in a fun martini glass with a slice of fresh Subarashii Kudamono Asian Pear or a twirl of Asian Pear skin laced on a skewer.