

Pear Flambé©

Ingredients:

2 oz.	Kerry Gold™ butter
10 oz.	apricot preserves
1	orange, zest and 2 Tbsp. juice
1	lemon, zest and 2 Tbsp. juice
2 cans	pears, drained (half a pear per person)
1 basket fresh	red raspberries
1/2 cup (about)	Absolut™ Pear Vodka

Method:

In a large frying pan, melt butter. Add preserves, orange and lemon zest and juice, bring to a boil and add half a pear per person. Fry shortly and turn pears over. Put a raspberry in the center of each pear and the remaining raspberries around in the pan.

Pour vodka one and a half times around the outside of the pears in the pan. Light the vodka with a match or if you are using a gas stove, tilt your frying pan and the flame will come over into the pan. Turn fire off and shake until flame dies or remove from your electric burner. You do not want the alcohol to burn off completely.

Serve over vanilla ice cream.

Hint: Use pineapple slices or cubes, peach halves, apricots or bananas.

