



## **Drunken Ginger Pear Pie**

Demonstration by:

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*For a great pastry recipe, go to our website, or check out the*

***Portland Farmer's Market Cookbook***

*for Pacific Pie's All Butter pie crust recipe!*

### **Ingredients**

8 oz golden raisins

5 oz crystallized ginger, chopped

4 pounds pears, peeled and sliced ½" thick

1 cup sugar

½ tsp ground ginger

2 tablespoons fresh lemon juice

1 ½ tsp ground cinnamon

½ tsp ground nutmeg

3 oz butter, cut into ½" pieces

2 oz Below Deck Ginger Rum from Eastside Distilling

or New Deal Ginger Liqueur

4 tablespoons cornstarch

Prepare 1 batch of pastry and roll out and crimp a bottom crust in a 9" pie plate. Partially blind bake the pie shell and set aside. Combine golden raisins and crystallized ginger in a small saucepan and add water just to cover. Bring to low simmer and simmer until all the water is absorbed. Remove from heat. Put pears in a large pot and toss with sugar, lemon juice, and spices. Cook over medium low heat, stirring often. After 5 minutes, add raisin- ginger mixture and butter to the pot. Continue to cook until the pears are just tender, about 10 minutes. Mix cornstarch with rum to make a slurry. Pour over pears and cook until thickened and bubbling, about 3-5 minutes. Cool filling completely. Spoon cooled filling into partially blind baked pie shell, top with pastry decoration or lattice and bake at 375 degrees until top pastry is golden.