

POM Collins

Recipe:

2 oz Gin

1½ oz Pomegranate Juice (Fresh or POM)

½ oz Grenadine (Not Rose's)

3 dashes of Orange Bitters

Top with Soda Water with Rosemary

Garnish: Fresh Rosemary, Orange Wheels, Pomegranate Seeds

Glassware: Highball

Grenadine

300 g Pomegranate Juice

300 g Cane Sugar

¼ cup of Finely Diced Ginger

2 g Malic Acid Powder

1 g Citric Acid Powder

4 orange swaths

Combine all ingredients in a blender and process until the ginger is broken down and the sugar has dissolved. Strain out the ginger and transfer it to a storage container. Squeeze the oils from the orange swaths into the syrup, dropping them in. Keep refrigerated and remove the swaths after 1 or 2 days. It will stay fresh for 3 weeks.

Soda Water with Rosemary

Place fresh rosemary sprigs in a container of very cold soda water. Let infuse until ready to serve.