

Spicy Pomegranate Moscow Mule

Serves 1 5 mins prep 5 mins total

Vodka mixed with fresh lime juice, a squeeze of grapefruit juice, pomegranate juice, spicy jalapeños, and topped off with ginger beer for a touch of sweetness and a little bit of bubbly! It's both festive and warming, perfect for holiday parties and cold winter nights.

What you need

2 oz vodka

juice from 1/2 lime juice

**juice from 1/4 of a small grapefruit,
plus grapefruit slices for serving**

1/3 cup pomegranate juice

1-2 jalapeño slices

ginger beer, for topping

pomegranate arils, and fresh mint, for serving

How to make

1. Fill a cocktail glass with ice.

2. Combine the vodka, lime juice, grapefruit juice, pomegranate juice, and jalapeños in a cocktail shaker. Fill with ice and shake until combined, about 1 minute. Strain into your prepared glass. Top with ginger beer and garnish as desired. Enjoy!

