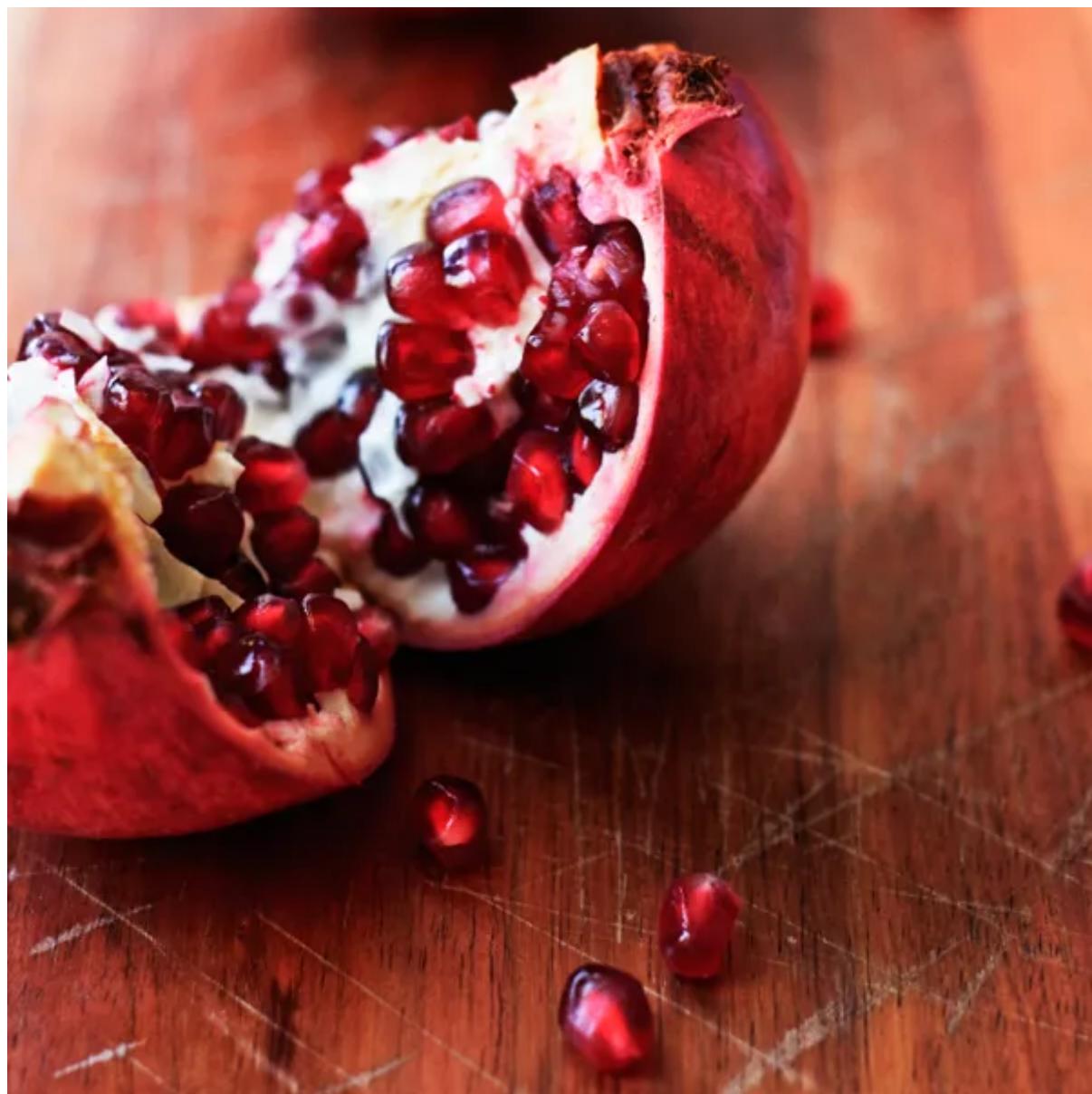


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Pomegranate Concoctions to Try Now

Written by Jeffrey Morgenthaler | Updated 12/09/20



There are few fruits with such storied histories as the pomegranate. We're talking about

In fact, the pomegranate's tart flavor is perfect for fall cocktails, which coincidentally is its peak season. And it pairs with many different types of liquor, from gin and Champagne in the [Cerise Light](#) to aged rum in the [Reserve Luxury Daiquiri](#). There's even Pama Pomegranate Liqueur, which you can sample with bourbon in the [Forbidden Sour](#).

We also like to infuse vodka with fresh pomegranate. Just combine the arils and spirit for a week in a closed container, then strain, and the concoction is ready to use in drinks.

But we couldn't write a story about pomegranates and not bring up grenadine. While much of what you get now is full of corn syrup and food coloring, the cordial was originally made with pomegranate juice. We got star Portland, Ore., bartender Jeffrey Morgenthaler to share with us his tasty and simple version. Try it in the tropical Batida Rosa, which he serves at his establishment, Clyde Common, or enjoy it with a bit of your favorite alcohol. You just may be inspired to create your own myth...

Grenadine

Contributed by Jeffrey Morgenthaler

INGREDIENTS:

- ◆ 2 Large pomegranates (or 2 cups pomegranate juice)
- ◆ 2 cups Sugar
- ◆ 2 oz Pomegranate molasses
- ◆ 1 tsp Orange blossom water
- ◆ 1 oz Vodka (optional)

of juice.) Pour the juice into a large glass measuring cup or other microwave-safe container and microwave at full power until warm, about 1 to 2 minutes. Add the sugar and stir until it dissolves completely. Add the remaining ingredients and stir to combine. Let cool and bottle as desired.

Note: The vodka acts as a preservative, so include it if you do not plan on using up the Grenadine within a month.

Batida Rosa

Contributed by Jeffrey Morgenthaler

INGREDIENTS:

- ◆ 2 oz Cachaça
- ◆ 1 oz Pineapple juice
- ◆ .5 oz Lemon juice
- ◆ .5 oz Grenadine
- ◆ 1 oz Club soda

Garnish: Orange peel

Glass: Wine

PREPARATION:

Add all the ingredients except the club soda to a shaker and fill with ice. Shake, and strain into a wine glass filled with fresh ice. Top with the club soda and garnish with an orange peel.



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