**POMEGRANATE NUTMEG MARGARITAS**

*A Seasonal Twist on a Classic Drink*

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**INGREDIENTS**

For Two Margaritas

- 1 oz pomegranate juice
- 1 oz simple syrup
- 2 oz freshly squeezed lime juice
- 4 oz tequila
- dusting of freshly grated nutmeg

To make the simple syrup:
- 1 cup sugar
- 1 cup water

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**PROCEDURE**

01  
To make the simple syrup combine the water and sugar in a small pot and bring to a boil, stir to dissolve the sugar. Remove from the heat and let cool.

02  
Combine all ingredients in a shaker or mason jar with ice cube and shake well. Pour the drink through a mesh strainer into your cocktail glass and finish with a dusting of fresh nutmeg

03  
To make a mocktail instead of a cocktail, omit the tequila and top the finished drink with 4 oz of sparkling water. I recommend using a flavored sparkling water, pomegranate, lime or grapefruit is best!

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**PREP TIME**

- Prep | 10 m
- Cook | 10 m
- Ready in | 20 m