



POMEGRANATE NUTMEG MARGARITAS

A Seasonal Twist on a Classic Drink

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

PREP TIME

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

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!