



Spicy Pomegranate Ginger Paloma

Makes: 2 servings

Prep Time: 5 minutes Cook Time: 5 minutes

Total Time: 10 minutes

Spicy Ginger Syrup:

- 1/2 cup honey
- 1 inch fresh ginger, sliced
- 1/2 tsp cayenne pepper
- 8 leaves mint

Paloma:

- 1/2 cup pomegranate juice
- 1/2 cup grapefruit juice, freshly squeezed if possible (see Chef's Notes below)
- Juice from a lime
- 4 tbsp Spicy Ginger Syrup
- 4 ounces tequila
- Ginger beer, for topping

Spicy Sweet Sugar:

- 1 tbsp coarse sugar
- 1 tbsp granulated sugar
- Cayenne to taste
- Lime wedge to run around rim of cup

To make the spicy ginger syrup, bring 1/2 cup water, the honey, ginger, and cayenne to a boil over high heat. Once boiling simmer, 1-2 minutes and then remove from the heat. Add the mint, cover, and let sit 10 minutes. Strain out the ginger and mint. Store in a glass jar in the fridge for up to 2 weeks.

On a small plate, mix the coarse sugar, sugar, and a pinch of cayenne. Run a lime wedge around the rim of two glasses and dip into the sugar mix.

Combine the pomegranate juice, grapefruit juice, lime juice, spicy ginger syrup, and tequila

in a small pitcher. Fill the two sugar-rim prepped glasses with ice. Pour Paloma over ice and top with ginger beer. Enjoy!

Chef's Notes:

I like using pink grapefruits and prefer freshly squeezed to bottled, but I realize that's not always possible. Use whatever is available to you.

To make a pitcher to serve 8 people, make the Spicy Ginger Syrup and the Spicy Sweet Rim as described above.

In a pitcher, combine 2 cups pomegranate juice, 2 cups grapefruit juice, 1/2 cup lime, 1/2 cup Spicy Ginger syrup, and 1 1/2-2 cups tequila. Chill until ready to serve. Prior to serving, coat 8 glasses with Spicy Sweet sugar, fill 8 glasses with ice and pour Paloma over. Top with ginger beer.

Recipe from Half Baked Harvest