

## Pomegranate Drinks

Pomegranate season may be over but that does not mean that your favorite pomegranate drinks can no longer be made. Perhaps a few of you remember some of the recipes that I listed in past articles using pulverized pomegranate seeds well, now there is POM; pomegranate juice in Ontario.

I have been having some fun with this juice and I have to say that it is great but powerful stuff. Citrus and tart flavours work well with soda and vodka while, exotic juices such as passion fruit juice and rum or Aleze are also great simply cocktails.

The pomegranate craze started in NYC where the juice and the seeds were being tossed into many different kinds of drinks. It is unfortunate that it has taken so long to get the juice into Ontario but it is finally here. If you can still find the fresh fruit however, here are some things to look for in picking a pomegranate to use in your drinks.

Look for a red, shiny and a little soft exterior. Cut the fruit from top to bottom in half. Quarter the halves and peel back the skin to expose the seeds. Use your fingers with some gentle force and pop the seeds directly into your shaker so that none of the precious juice escapes.

Here are some drinks that use the POM juice.

### Morning After Kir Royale

3 oz. Champagne

$\frac{3}{4}$  oz. POM with cherry

Garnish with Pomegranate seeds and serve in a champagne flute

### Pomegranate Mojito

1 1/2 oz. Bacardi White Rum

$\frac{3}{4}$  oz. POM

1 Glass crushed ice

1 tsp. sugar

2 oz. Soda Water

4 mint leaves shredded on top

### Passionate Kiss

1 oz. Vodka

$\frac{1}{2}$  oz. Aleze passion fruit

1 oz. POM mandarin

3 oz. Passion Fruit juice

Build over ice and top with soda to taste.