



Ginger-Pomegranate Sparkling Cocktail (2 servings)

Ingredients
<u>For The Rim</u>
2 Tbsps sugar
1 slice fresh ginger - 1/2 inch thick
<u>The Ginger Syrup</u>
<u>Ine Ginger Syrup</u> 1/4 cup sugar
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Preparation

2 cups sparkling water 1/4 cup pomegranate juice 2 Tbsps ginger syrup <u>The Garnish</u> 2 Tbsps fresh pomegranate seeds

The Cocktail

1 cup ice

- Place sugar on a flat plate; moisten the rims of glasses with a fresh ginger slice and then dip the rims evenly in sugar, set the glasses aside.
- To make the syrup, add sugar, water, and ginger slices in a small saucepan; cook over low heat until sugar is dissolved, stir occasionally. Let stand for 10-15 minutes to cool down.
- Fill a cocktail shaker with ice. Add pomegranate juice and ginger syrup, and shake until well blended. Pour the mixture into the two prepared glasses and add the sparkling water on top. To garnish, add fresh pomegranate seeds.