

# Pomegranate Pucker



This makes a perfect Valentine's cocktail. It is a simple pomegranate gin sour. Pomegranate juice is tart and not overly sweet. It pairs well with juniper, olives and oranges. Thus, our selection of ingredients. For the Gin we used Gin Mare\*, which has a balanced juniper note and is distilled from olives, among other herbs. For the orange, we added a touch of Grand Marnier. The flavor is tart with just a touch of juniper and citrus.

## Ingredients:

- 1 1/2 oz. Gin (We used Gin Mare)
- 1 3/4 oz. Pomegranate juice
- 1/4 oz. 2:1 Simple Syrup
- 1 bar spoon Grand Marnier
- Lemon peel

## Directions:

1. Chill a cocktail glass with ice and water
2. Add all ingredients to a mixing glass with ice and stir to chill
3. Double strain into chilled cocktail glass
4. Express the lemon peel over the drink and discard the peel

*Raise a glass "to L'Amour"*

\*Doc Elliott's Mixology receives no compensation for brands mentioned

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## Happy Valentines Day!

I choose to ignore all of you anti-Valentine's Day types, (which probably suits you fine today)! Just FYI: Valentine's Day was not started by Hallmark Cards. Hallmark's first Valentine's Day card was sold in 1913, while the first official Valentine's Day observance as a special day of romance was in 1537. Anyway, how about a **flaming**, red drink!



I have named this the *San Antonio Cloud*. I found the recipe on a scrap of paper along with a bunch of other little “notes to self” hiding in my desk a few years ago. There was no reference on it, so I have no idea where it came from. Anyway, it’s a tequila based cocktail with the tartness and color of pomegranate. The elderflower foam floating on top makes for a pretty as well as delicious drink.

## San Antonio Cloud



- 1 ½ oz. Milagro Plata Tequila
- 1 oz. pomegranate juice
- dash rhubarb bitters
- dash 2:1 simple syrup
- St. Germaine Elderflower Foam – see below
- Misto of Chartreuse

1. Chill cocktail glass with ice and water
2. Stir all ingredients, except foam, with ice
3. Add St. Germaine Elderflower Foam to chilled glass
4. Strain drink through foam into glass
5. Flame drink with Misto of Chartreuse



Add the Foam  
to the Glass



Pour the  
Liquid



Repair the  
Foam



## Float the Foam Last

You can either put the foam into the chilled coup first and pour the drink through it, or pour the drink first and float the foam on top. Pouring the drink through the foam will incorporate some of the foam's flavors into the liquid portion of the drink. This will, however, make the drink slightly cloudy. Pouring the liquid first and then topping it with the foam will give you the clear liquid with foam floating cloud like on top. In the photo, the drink on the left had the liquid poured through the foam. You can see the difference.



The Left Drink is Cloudy

Still, in a matter of 3 or 4 minutes, the foam will begin to dissolve slowly and it will look like the other drink.

Flaming the drinks is a bit of theatrics. The flavors will be very similar if you simply mist the tops with the Chartreuse. HOWEVER, fire is cool! First, practice in the sink. Second, be certain that nothing flammable is near the drinks. To flame the Misto, hold the match/lighter near the path of the spray and press the top. You only want a quick short flame. It will otherwise melt the foam and impart too much Chartreuse



flavor.

So, have a wonderful and romantic day.

Cheers!

## St. Germain Elderflower Foam

- 3 egg whites, 9 Tbl or 4  $\frac{1}{2}$  oz. pasteurized egg whites



(see note)

- 3 oz. St. Germain Elderflower Liqueur
- 2 oz. lemon juice
- 1 dash lemon bitters

1. Lightly whip egg whites
2. Add all ingredients to whipped cream charger



3. Secure top and shake a few times to further break up the egg whites and combine ingredients.
4. Double charge with N<sub>2</sub>O, shaking 4-5 times between charges. Over shaking can cause ingredients to clump and clog charger.
5. Chill for at least 1 hour before use.
6. Keeps a few days refrigerated.

Note: In this application, the fresh egg whites are not really superior to the pasteurized variety.

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Cheers!

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## Grenadine

Grenadine is made from pomegranates, not cherries. It is supposed to be red. If you boil this, it will be brown. There is no need to reduce the juice on the stove. Heat it just enough to dissolve the sugar, no more. You can use Whey Low, but it will not be as sweet.



- 2 cups unsweetened pomegranate juice
- 4 cups sugar or 2 cups Whey Low
- 1 tsp. rose water
- 2 oz. pomegranate molasses
- Handful dried hibiscus flowers (optional)



1. In a sauce pan, slowly heat juice and sugar, stirring constantly, until sugar is completely dissolved. Do not allow to boil.
2. Add hibiscus flowers, if using, and simmer on very low for 10 min.
3. Remove from heat, fish out and discard the Hibiscus leaves, and add rose water and molasses.
4. Allow to cool and decant into a glass bottle.
5. Keep refrigerated.