

# 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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## Brandy Bubbly



This is a simple and elegant drink. The candied hibiscus flower adds the perfect touch to this dry cocktail. We used Kinsmen Rakia\* and a very dry prosecco. The Kinsmen is a bone dry, apricot eau de vie. The nose on the Brandy Bubbly is mildly fruity. The flavors are floral, stone fruit and a touch of almond. The finish is dry and aromatic.

## **Ingredients:**

- 1 oz. Rakia

- 4-6 oz Sparkling Wine- we used Zonin Prosecco\*
- dash of 2:1 Simple Syrup to taste



- 1 candied hibiscus flower

## Directions:

1. Add the Rakia and Simple Syrup to a champagne flute
2. Select an hibiscus flower from the jar, allow as much syrup as possible to drip off and gently place it in the bottom of the flute
3. Pour the sparkling wine into the flute and serve

*Raise a glass "to L'Amour"*

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