

Pomegranate Hibiscus Shim



Mixology Monday

The Mixology Monday theme for this month comes from Dinah Sanders, author of *The Art of the Shim: Low-Alcohol Cocktails to Keep You Level*. The concept of the “Shim”, a term coined by Dinah, is a complex and artful, yet low alcohol, drink. A few years ago, I worked on a number of nonalcoholic, “zero proof” drinks. However, the notion of a *low* alcohol cocktail was new to me. When I first ran across Dinah’s book, I thought the shim was a cool idea, and made it part of my collection. Now that it is the topic for this month’s MxMo, I have been pushed to explore the concept.

I first tried several fortified wines with various liquors, but nothing was exciting. What I settled on is the Pomegranate Hibiscus Shim, (partly I’m sure because I’m not



ready to give up summer). The ingredients: lemon juice, allspice dram and the hibiscus and pomegranate liquors, are brought together by the homemade grenadine. The drink tastes of pomegranate and citrus with floral notes laced with the allspice dram. You can close your eyes and think of the Islands ... or Fall, whichever you prefer!

I used homemade grenadine and allspice dram. Both of these can easily be purchased. Grenadine is supposed to be pomegranate syrup as apposed to whatever that bottled red liquid you find in the grocery store. My recipe for grenadine, see below, is basically simple syrup made with pomegranate juice instead of water. There are two additional ingredients: rose water (sub Fees Brothers Orange Flower Water) and pomegranate molasses available at Middle Eastern groceries or Amazon here. You can also find small batch grenadine's, such as Jack Ruby, at better liquor stores.



The allspice dram is from a recipe by Beachbum Berry. It is also simple but does require 6 – 8 weeks to make. Allspice dram, also known as Pimento Liqueur, is made by St. Elizabeth and Bitter Truth. Both are readily available. If you want to try the DIY version, It was published at amountainofcrushedice for a MxMo in 2008.



This drink does not contain any high proof liquor. It does have the allspice dram which comes in at 35% ABV. The Pomegranate Hibiscus Shim is less than 6% ABV.

Here is the recipe for the **Pomegranate Hibiscus**



- 1 1/4 oz. lemon juice
- 3/4 oz. simple syrup
- 1/2 oz. Hibiscus liquor such as Fruit Labs
- 1/2 oz. Allspice Dram – homemade or St Elizabeth's
- 1/2 oz. Pomegranate Liqueur such as Pama
- 2 oz. club soda
- 1 dash Hella Bitters Citrus Bitters
- Lemon wedge and lemon peel for garnish

1. Build drink in a Collin's glass over ice
2. Express the oil from the lemon peel over the drink and discard the peel.
3. Serve with the lemon wedge as garnish

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 sub Fees Brothers Orange Flower 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.

Pomegranate Hibiscus Lemonade

- 2 oz. lemon sour
- ½ oz. grenadine
- 6 oz. club soda
- Dash rhubarb bitters

1. Build in Collins glass over ice
 2. Stir well
 3. Garnish with fat lemon or orange zest and maraschino cherry
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Key Lime "0"

This should be served flaming. Either double the recipe and serve in a scorpion bowl, or float an inverted lime half with 151 rum soaked piece of bread. You can sub the Key Lime Bitters with orange bitters.



Key Lime '0'

- 2 oz. Mount Gay Gold Rum
- 1 oz. Orange juice
- 1 oz. Passion Fruit Syrup
- ½ oz. Pineapple
- 1/2 oz. Grenadine
- ½ oz. Orgeat
- ¼ oz. Falernum

- 2 dashes key lime bitters
- 8 oz. crushed ice

1. Shake all ingredients with crushed ice
 2. Pour unstrained into tall glass
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Planter's Punch



This is my version of rum punch which I would like to claim I invented somewhere in the islands, but it was actually at home in Texas! I recently added the Orgeat and Key Lime Bitters. You can sub Angostura Bitters but you do need something to offset the sweetness of the fruit juices.

- 2 oz. Mount Gay Gold Rum
- 1 oz. Orange juice
- 1 oz. Pineapple juice
- $\frac{1}{2}$ oz. Grapefruit juice
- $\frac{1}{2}$ oz. Grenadine
- $\frac{1}{2}$ oz. Orgeat
- 2 dashes key lime bitters

- 6 oz. crushed ice

1. Shake all ingredients with crushed ice
2. Pour unstrained into tall glass
3. Sit back, put up your feet and imagine you're Jimmy Buffet

Zombie

Donn Beach's original recipe, circa 1934, found in a waiter's notebook dated 1937 and marked "old."



- 1 $\frac{1}{2}$ oz. Mount Gay Gold Rum
- 1 $\frac{1}{2}$ oz. Appleton Extra Rum
- 1 oz. Lemon Hart 151 Rum
- $\frac{3}{4}$ oz. lime juice
- $\frac{1}{2}$ oz. Don's Mix
- $\frac{1}{2}$ oz. Falernum
- Dash Angostura Bitters
- $\frac{1}{8}$ t. Pernod
- 1 t. grenadine
- 6 oz. crushed ice

1. Blend all ingredients for 5 sec.
 2. Pour unstrained into Collins or chimney glass and garnish with mint.
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Champagne Flamingo

- $\frac{3}{4}$ oz. vodka
- $\frac{3}{4}$ oz. Campari
- $\frac{1}{2}$ oz. grenadine
- champagne

1. Chill a champagne flute with ice and water
 2. Combine all ingredients, except champagne, in a mixing glass and stir with ice
 3. Strain into chilled champagne flute
 4. Top with Champagne
 5. Garnish with a lemon or orange twist
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Singapore Sling

Before Tiki was Tiki and before Donn Beach and Trader Vic were born, there was the Singapore Sling. The original was created in 1905 at the Raffle's Hotel in Singapore. This is a mid-century version.

- 1 $\frac{1}{2}$ oz. Gin
- $\frac{1}{2}$ oz. Cherry Heering
- $\frac{1}{4}$ oz. Cointreau

- $\frac{1}{4}$ oz. Benedictine
- 4 oz. pineapple juice
- $\frac{1}{2}$ oz. lime juice
- $\frac{1}{3}$ oz. grenadine
- dash Angostura Bitters

1. Chill a Collins glass with ice and water
 2. Add all ingredients to a shaker and shake with ice
 3. Strain into a chilled Collins glass over fresh ice
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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.
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Sangrita

Even though this has orange and lime, it is a tomato based sangrita. This is excellent, but my to-do-list includes working on a citrus based variety.



- 1 oz. lime juice
- 1 oz. orange juice
- 2 oz. Clamato
- $\frac{1}{2}$ oz. grenadine
- 3 dashes Celery Bitters

1. Combine all ingredients in mixing glass
 2. Keep chilled
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Honey Badger

One of these and you won't care. Two and you won't give a #?*! !

I found this recipe somewhere and renamed it for a party. It

is very strong.



- 1 $\frac{1}{2}$ oz. Lemon Hart or Bacardi 151 Rum
- $\frac{1}{2}$ oz. Luxardo Maraschino Liqueur
- $\frac{3}{4}$ oz. lime juice
- $\frac{1}{4}$ oz. grenadine

1. Shake well with ice

2. Pour unstrained into pilsner or double old fashioned