

# WHAT'S 4 DINNER?

#RECIPESTHATDISH



## Josh's Signature Pomegranate Margarita

February 3, 2022

*I love a lot of things about my husband, but one thing in particular is his talent (and willingness) to make pomegranate margaritas on demand. Inspired by our favorite Mexican food restaurant, Cafe Frida, in our old neighborhood on the Upper West Side of NYC, we did the arduous "research" and cracked the code, so we could make them at home. They are officially the signature cocktail of our house. When making them for a crowd (see Pitcher recipe below), we still like to shake the margarita in a shaker, because it gets it really cold and almost-frothy, but if your bar setup is a self-serve situation, having guests pour their own over ice will be just as great, too!*

### 1 cocktail

#### Ingredients:

- 2 ounces Tequila
- 2 ounces Pomegranate Juice
- ½ ounce Orange Liqueur (preferably Cointreau)
- Juice of half a lime

#### Method:

1. Fill a cocktail shaker with ice and add tequila, pomegranate juice, orange liqueur, and lime juice. Shake. Pour (with ice) into a glass. Garnish with lime wheel.

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### 1 Pitcher (6 cocktails)

#### Ingredients:

- 1 ½ cups Tequila
- 1 ½ cups Pomegranate Juice
- ⅓ cup Orange Liqueur (preferably Cointreau)
- Juice of 3 limes

#### Method:

1. Stir together tequila, pomegranate juice, orange liqueur, and lime juice in a pitcher.
2. Fill a cocktail shaker with ice, and add the desired amount of margarita from the pitcher. Shake. Strain into glasses filled with ice. Garnish with lime wheels.

#### \*Notes

Pomegranate juices vary widely in terms of sweetness and color. We have tasted almost all of them, and our favorite is the "R.W. Knudsen Just Pomegranate Juice" (not organic). If using a brand like Pom Wonderful, you may want to use less, because it's sweeter.