

Rosa Mexicano

RECIPE:

TEQUILA SUNRISE

An elegant, “grown up” version of the popular tequila cocktail using homemade grenadine from reduced pomegranate juice, white sugar, and orange zest.

SUNRISE INGREDIENTS:

- 2 oz. Herradura Silver Tequila
- 1 oz. Freshly squeezed orange juice
- 0.5 oz. Freshly squeezed lime juice
- 0.75 oz. Pomegranate grenadine

GRENADINE INGREDIENTS:

- 2 cups Pom Wonderful brand pomegranate juice
- 2 cups White sugar
- 1 Tbsp Orange zest

DIRECTIONS FOR GRENADINE:

1. In a saucepan combine pomegranate juice with sugar and stir
2. Bring mixture to a roaring boil
3. Leave at the boil for 30 seconds
4. Remove from heat and add the orange zest
5. When mixture is cool, strain into a sealable container
6. Keep refrigerated when not in use (good for up to two weeks)

DIRECTIONS FOR TEQUILA SUNRISE:

1. Combine first three ingredients in a cocktail shaker
2. Shake hard with ice and pour over fresh ice into a pilsner glass
3. Insert straw (must insert before adding the grenadine, so not to agitate the flow)
4. Slowly pour grenadine on top of the drink, allowing grenadine to sink to the bottom of the glass
5. Garnish with a healthy lime slice

COCKTAIL TIPS:

Freshly squeezed orange and lime juices are crucial since this drink only has four ingredients.

Straw should be placed inside drink before grenadine is added to avoid disrupting the layered effect.

Drizzle grenadine slowly in a circular motion to ensure even distribution.



Do not agitate glass once grenadine is added; allow to sink to the bottom.

Please be advised that all of the sweetener is at the bottom of the drink, so be careful not to sip too much straight from the bottom.