

# J.P.Morgan

## POMEGRANATE MULE



### TOOLS

Cocktail Shaker, Measurement Tools, Knife & Cutting Board, Mule Mug, Julep Strainer (optional), Citrus Juicer (optional)

### INGREDIENTS

- 1.5oz Vodka
- 0.75oz Lemon Juice
- 0.5oz Pomegranate Syrup
- 3oz Ginger Beer
- Garnish: Candied Ginger
- 2 Cups Ice

### INSTRUCTIONS

1. Measure and add vodka, lemon juice, and pomegranate syrup to your shaker.
2. Add ice and shake vigorously for 10 seconds.
3. Add ginger beer directly to the shaker.
4. Strain cocktail over fresh ice into the glass.
5. Garnish with candied ginger.

### VARIATION

## POMEGRANATE FIZZ

### INGREDIENTS

- 1.5oz Vodka
- 0.75oz Lemon Juice
- 0.5oz Pomegranate syrup
- 2oz Ginger Beer
- 1 Egg White
- 2 Cups Ice

### INSTRUCTIONS

1. Measure and add vodka, lemon juice, pomegranate syrup, and egg white to shaker.
2. Dry shake without ice for 10 seconds.
3. Fill shaker with ice, and shake again for 10 seconds.
4. Strain cocktail into the glass.
5. Top with ginger beer.

#### MOCKTAIL VARIATION

1 OZ STILL WATER  
0.75OZ LEMON JUICE  
0.5OZ POMEGRANATE SYRUP  
3OZ GINGER BEER  
GARNISH: CANDIED GINGER

#### MOCKTAIL VARIATION

1 OZ STILL WATER  
0.75OZ LEMON JUICE  
0.5OZ POMEGRANATE SYRUP  
2OZ GINGER BEER  
1 EGG WHITE