



A Very Virtual Christmas

POMEGRANATE SIDECAR RECIPE

The origins of the traditional Sidecar cocktail are a little murky, though many believe it was invented (or at least perfected) at Harry's New York Bar in 1920s Paris. By the later half of the decade, the recipe had made its way stateside and become a Prohibition-era favorite. Although originally calling for brandy – the taste of which can vary greatly depending on its base wine – Cognac quickly became the spirit of choice.

In this recipe, pomegranate juice puts a holiday spin on this classic drink.

INGREDIENTS

- 2 ounces Cognac
- 1 ounce orange liqueur
- 1 ounce pomegranate juice
- 1 ounce lemon juice
- Raw sugar for garnish
- Optional: orange slice for garnish

INSTRUCTIONS

1. **Rub** the rim of your glass of choice with lemon and dip in raw sugar.
 - Sidecars are typically served straight up in a cocktail glass, but a martini glass or an Old Fashioned glass work just as well.
2. **Fill** cocktail shaker about halfway with ice.
3. **Add** bourbon, orange liqueur, pomegranate juice and lemon juice to shaker.
4. **Shake** vigorously to combine.
5. **Pour** into your glass of choice. **Garnish** with an orange round
6. **Enjoy!**