



# Cooking in the Kitchen at Olums

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*Cooking Delicious Recipes  
that are Easy & Nutritious!*  
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## Pomegranate Martinis

Serves 2-4

### Ingredients - Pomegranate Syrup:

4 cups pomegranate juice

½ cup sugar

1 Tbsp. freshly squeezed lemon juice

### Ingredients - Pomegranate Martini:

6 fluid ounces gin\*

1 lemon, juiced

1 orange, juiced

¼ cup pomegranate syrup

¼ cup pomegranate seeds, for garnish

1 orange sliced, for garnish

*\*Or substitute some sparkling water instead for a lighter cocktail!*

### Directions:

1. Prepare the syrup by placing the pomegranate juice, sugar, and lemon juice in a saucepan. Cook over medium heat, stirring occasionally; continue to cook until the sugar has completely dissolved. Once the sugar has dissolved, reduce the heat to medium-low and continue to cook until the mixture has reduced to 1½ cups, about 45-50 minutes. Remove from the heat and then allow to cool, will thicken as it cools. Store extra syrup in the refrigerator.
2. To prepare the martini: In a pitcher mix together the gin, lemon juice, orange juice, and pomegranate syrup. Stir to combine. Chill.
3. Divide among martini glasses and garnish with slice of orange and pomegranate seeds.