

Horseradish Pomegranate Margarita

Recipe from Ryan Magarian

Adapted by Pete Wells

YIELD 1 cocktail

Traditionalists will scoff, but this unusual riff on the classic margarita has plenty of bite and a touch of sweetness, making it a perfect accompaniment to rich Mexican food. You'll need to plan ahead for this cocktail as you have to soak the horseradish root in tequila for at least 24 hours, but the results are without compare. Store leftover tequila-horseradish mixture in the refrigerator. —**Pete Wells**

INGREDIENTS

1/3 cup fresh horseradish, peeled and chopped

1 cup silver (blanco) tequila

1/2 ounce Cointreau

3/4 ounce fresh lime juice

1/2 ounce pomegranate juice

1/4 ounce simple syrup

PREPARATION

Step 1

In a bowl mix horseradish with tequila and let mixture sit for 24 hours. Strain through cheesecloth.

Step 2

Pour 1 1/2 ounces horseradish-infused tequila and all other ingredients into a cocktail shaker. (You will have some leftover tequila mixture.) Fill shaker with ice and shake it vigorously for 6 seconds. Add ice cubes to an Old-Fashioned glass and pour drink over them.

PRIVATE NOTES

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