

Pom-Pom-Hattan (Thanksgiving Signature Cocktail) – Comfort du Jour

When we host Thanksgiving, my husband and I enjoy presenting our guests with a “signature” cocktail. It’s a fun way to kick off the festivities, and also helps simplify things because everyone has the same drink. Our 2020 signature cocktail has all the warmth of the season, with a double dose of pomegranate and a pretty but simple cinnamon swizzle garnish.

INGREDIENTS (FOR ONE COCKTAIL)

1.5 oz. (one shot glass) Elijah Craig Small Batch bourbon (or your favorite bourbon or rye)
1 oz. (2 Tbsp.) Pama pomegranate liqueur
0.5 oz. (1 Tbsp.) Luxardo grenadine (or a favorite brand, but look for one that has real pomegranate)
1 tsp. amaretto or Grand Marnier (optional)
2 drops orange bitters (optional, in keeping with an "authentic" Manhattan recipe)

Garnish options: cocktail cherry, orange twist or the fancy-ish cinnamon swizzle

INSTRUCTIONS

For the cinnamon swizzle, wash and dry an orange. Use a channel knife or paring tool to cut a long, thin strip of the zest. Wrap the zest around a 4” cinnamon stick.

Combine bourbon, Pama, grenadine, liqueur accent and bitters in a cocktail mixing glass or shaker. Add about a cup of ice. Shake or stir for 20 seconds, and then strain into a chilled cocktail glass. Garnish as desired. And if you happen to have a real pomegranate, feel free to drop a few of the arils into your glass, too. Cheers!