7 STELLAR STOUTS | CHOCOLATE-FRAMBOISE FONDUE | WINE COCKTAILS

imbibe

LIQUID CULTURE

Holiday Drinks & Entertaining Guide

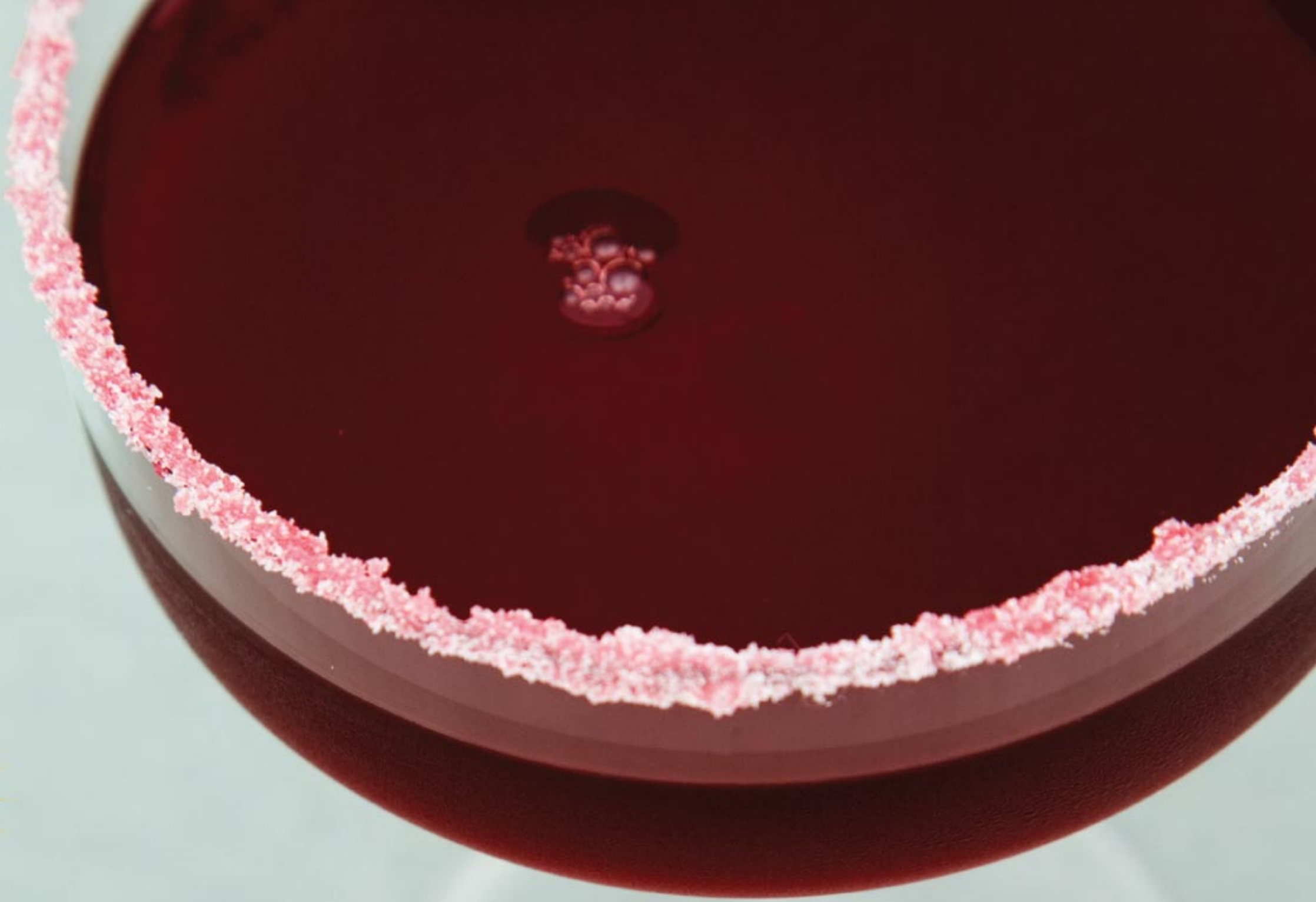
50 GREAT GIFT IDEAS

22 FESTIVE RECIPES

SAVING THE SAZERAC IN NEW ORLEANS

THE TRUTH ABOUT SHERRY

HOW TO ROAST YOUR OWN COFFEE



Jefferson's Crimson

½ oz. Southern Comfort
1 oz. bourbon
3 oz. pomegranate juice
½ oz. pomegranate syrup (1 qt. pomegranate juice and ½ cup sugar, reduced by half over medium heat)
Ice cubes
Tools: salad plate, shaker, strainer
Glass: cocktail
Garnish: pomegranate sugar rim

Rim a glass with pomegranate and raw sugar: sprinkle sugar on a salad plate, wet the rim of the glass with 1/4 ounce of the pomegranate syrup and dip in sugar to coat rim. In a shaker, combine the rest of the ingredients and shake with ice. Strain into the glass.

pair with:

Venison, pork belly, turkey

"It's pomegranate season, and I once read a story about Thomas Jefferson being the first to bring the delicious fruit to the United States. Restaurant Eve is in Virginia, home to Jefferson. And Virginia's in the South, home to Southern Comfort."

—Todd Thrasher, Restaurant Eve, PX and the Majestic, Alexandria, Va.