

Pomegranate Gimlet

Cook nil

Prep 5 mins

A traditional Gin Gimlet is a simple mix of quality gin and lime juice shaken with ice and strained over a chilled glass. You may even get a lime wheel if it's a posh bar! As pomegranate season is in full swing in WA over Easter, I couldn't resist adding a twist to this cocktail, which is enjoying a well-deserved renaissance along with the explosion in the popularity of gin. Pomegranate juice is a beautiful addition to this cocktail and the colour lends itself to a celebratory beverage. Bottoms up!

Origin of the Gimlet

The Gimlet is believed to have been invented out of necessity by British sailors in the late 18th century, The sailors required citrus to prevent scurvy, a disease caused by a deficiency of vitamin C and the best way to get sailors to drink lime juice was to mix it with liquor, of course. Well, this medicinal beverage happened to also taste delicious, so while scurvy may be a thing of the past, the Gimlet is here to stay.

Serves 2

Ingredients

100ml gin [Republic of Fremantle Full Bodied Gin](#)

40ml fresh lime juice

30ml sugar syrup

100ml fresh pomegranate juice (available from [Gilbert's Fresh](#))

Ice

Dehydrated or fresh lime slice (optional)

Steps

Add the gin, lime juice, sugar syrup and fresh pomegranate juice to a shaker with ice and shake until well chilled.

Strain into a chilled cocktail glass filled with fresh ice.

Garnish with a dehydrated lime wheel, fresh pomegranate seeds and a small mint leaf.
