

RUBY REVIVER RECIPE

Ingredients:

For the Ruby Reviver:

- 1 cup fresh pomegranate juice
(from about 1-2 pomegranates)
- 2 tablespoons fresh lime juice
(about 1 lime)
- 1 teaspoon pure maple syrup or
agave nectar (optional, adjust to
taste)
- Sparkling water or soda water
- Ice cubes

For Garnish:

- Pomegranate seeds
- Lime slices
- Fresh mint sprigs



Instructions:

1: Gather and Prepare Ingredients

Start by assembling all your ingredients. If you're using fresh pomegranates, extract the juice by cutting the fruit in half and gently pressing it with a citrus juicer or by using a blender and straining the pulp. Freshly squeezed lime juice is essential for that bright and zesty flavor. Optional sweeteners like maple syrup or agave can be adjusted based on your preference for sweetness.

2: Mix the Base

In a medium-sized pitcher, combine the fresh pomegranate juice, lime juice, and your choice of sweetener (if using). Stir well until the sweetener is fully dissolved. This ensures the tartness of the pomegranate and lime is perfectly balanced with a hint of sweetness.

3: Assemble the Drink

Fill a glass with ice cubes to keep your drink chilled. Pour the juice mixture into the glass until it's about halfway full. Top it off with sparkling water or soda water for a delightful fizz. Stir gently to combine the layers without losing the carbonation.

4: Add the Garnish

For an extra festive touch, sprinkle a few pomegranate seeds into the drink. Add a slice of lime to the rim of the glass and a sprig of fresh mint on top. The garnishes not only make the drink visually appealing but also enhance the overall aroma and experience.

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