

A Recipe From *tikkido*

Grenadine Syrup Recipe

<http://tikkido.com/blog/homemade-grenadine-syrup-recipe-Shirley-Temple-Black-Cocktail>

Ingredients:

- 3 pomegranates, juiced (yields about 1 1/3 cups pomegranate juice)
- 1 1/3 cups sugar
- 2 teaspoons lemon juice
- 1/4 teaspoon orange blossom water



Instructions:

1. To juice the pomegranates, place the pips in a blender, and blend away. You'll quickly end up with a frothy pink mixture. Strain the pomegranate pip slurry through a fine-mesh strainer--or even cheesecloth or a paper towel, if the holes in your strainer are a little bit too big for your liking. You'll end up with a beautiful ruby red juice.
2. Combine the pomegranate juice and the sugar in a small saucepan, and cook over medium heat for about five minutes, until the sugar is completely dissolved. I had a bit of foam on the top of my syrup, so I just used a spoon to skim it off and throw it away.
3. Remove the syrup from the heat, and stir in the orange blossom water and the lemon juice. I don't think the orange blossom water is strictly necessary, but it does smell absolutely amazing, and adds fabulous, subtle dimension to the grenadine.
4. Let syrup cool, bottle, and store in the refrigerator.