

Pomegranate Margarita

Refreshing Pomegranate Margarita recipe with tequila, lime, and pomegranate juice. Perfect Mexican cocktail for parties with vibrant color and sweet-tart flavor.

5 min

PREP

5 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

Ingredients

- 2 oz tequila
- 1 oz lime juice

Instructions

- 1 Prepare the Glass**

Run a lime wedge around the rim of a margarita glass to moisten it. Dip the rim into coarse salt, rotating to coat evenly.
- 2 Combine Ingredients**

Add 2 oz tequila, 1 oz Cointreau, 1 oz fresh lime juice, and 1 oz pomegranate juice to a cocktail shaker.
- 3** Fill the shaker with ice cubes to about three-quarters full.
- 4** Secure the shaker lid and shake vigorously for 15-20 seconds until the outside of the shaker feels cold and frosty.
- 5 Serve**

Fill the prepared glass with fresh ice cubes.
- 6** Double strain the cocktail through a fine-mesh strainer into the glass, holding back any ice chips.
- 7** Garnish with a lime wedge on the rim and sprinkle fresh pomegranate seeds on top. Serve immediately.

Tips

Use high-quality blanco or silver tequila for the cleanest flavor profile. Premium brands like Don Julio, Herradura, or Espolòn will significantly improve your cocktail's taste compared to budget options.

Always use fresh lime juice rather than bottled for the brightest, most authentic flavor. Roll limes on the counter while pressing down to extract maximum juice before cutting.

Chill your glassware in the freezer for at least 15 minutes before serving. A cold glass helps maintain the cocktail's temperature and enhances the overall drinking experience.

Shake vigorously with plenty of ice for 15-20 seconds to ensure proper dilution and chilling. The sound should change from clinking ice to a more muffled shake as the ice breaks down slightly.

For the salt rim, use coarse kosher salt or sea salt rather than table salt for better texture and flavor. Rim only half the glass so drinkers can choose whether to taste salt with each sip.

Strain the cocktail using a fine-mesh strainer to remove ice chips and create a smoother drinking experience, especially important when using fresh pomegranate juice with pulp.

Fresh pomegranate seeds make an excellent garnish that adds both visual appeal and bursts of flavor. They'll sink to the bottom and provide delightful texture surprises.

Adjust sweetness to taste by adding simple syrup or agave nectar in small increments. Start with 1/4 ounce and adjust until you achieve your preferred balance.