

# Santa's Hat

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Category: Cocktail

Servings: 1

Preparation Time: 10 min

Cooking Time:

## A note before you start:

I made my own grenadine as the store-bought versions contain a lot of high fructose corn syrup.

## Ingredients:

1 Tbsp of store-bought or homemade vanilla frosting

1/4 cup of sweetened coconut flakes

2 oz fresh lime juice

1/2 cup of lemon-lime sparkling seltzer

2 oz vodka

1 oz of grenadine

Peppermint stick for garnishing

**Step 1:** Using a small spoon or cake spreader, spread a thin layer of frosting along the top of a martini glass both inside and out.

**Step 2:** Pour the coconut onto a small plate wide enough to fit the glass. Dip the glass into the coconut to cover the frosting.

**Step 3:** Add the fresh lime juice, vodka and grenadine to a cocktail shaker filled with ice. Shake vigorously for 20 seconds. Pour the contents into the festive martini glass and top off with cold lemon-lime seltzer. Garnish with a peppermint stick.

## Homemade Grenadine

2 cups of unsweetened pomegranate juice

1 cup of sugar (The original recipe calls for 2 cups, but I felt it was too sweet so I cut it in half.)

1" piece of orange peel (optional)

Combine all the ingredients into a saucepan and bring to a slow bowl, stirring until all of the sugar has dissolved. Reduce the heat and cover and simmer for 10 minutes. Allow the mixture to cool and place in a decanter or a bottle with a tight sealing lid. This will last for three weeks in the refrigerator.