

Cooking With Pearl Pomegranate

*Pomegranate Vodka is a Temptation for the Tastebuds
When Infused into Culinary Creations*

Add a touch of elegance to your next holiday soiree by tempting your guests' tastebuds with the striking flavor of pomegranate. Pearl Pomegranate Vodka, the first pomegranate-flavored vodka, adds an element of the exotic to both libations and cuisine. Whether paired as a cocktail or used as an ingredient when preparing food, Pearl Pomegranate heightens the experience by inviting a bouquet of fresh, subtly sweet flavors.

Here are three recipe suggestions featuring Pearl Pomegranate Vodka as an ingredient:

Pomegranate, Orange, Papaya and Kiwi Green Salad

Adapted from the Pomegranate Council

Ingredients:

1 ½ teaspoons white wine vinegar	1 ½ quarts mixed greens
1 teaspoon of Pearl Pomegranate Vodka	2 oranges, peeled and sliced
¼ teaspoon salt	2 medium papayas, peeled and sliced
1/8 teaspoon pepper	4 kiwis, peeled and sliced
1/8 teaspoon crushed red pepper flakes	1 medium pomegranate, seeded (about ¾ a cup)
¼ cup of olive oil	

Directions:

Combine vinegar, Pearl Pomegranate Vodka, salt, pepper and red pepper flakes; whisk in oil. Toss greens with 2-1/2 tablespoons dressing. Arrange on serving platter. Alternate orange, papaya and kiwi slices over greens. Drizzle with remaining dressing and sprinkle with pomegranate seeds.

Serves 6

Pan-Seared Pomegranate Chicken

Adapted from The Spice House

Ingredients:

2 whole boneless, skinless chicken breasts

1 1/2 cups walnuts

1/4 cup flour

2-4 tablespoons olive oil

2 eggs, lightly beaten

1 1/2 cups chicken stock

1/4 cup pomegranate concentrate

1/4 **cup Pearl Pomegranate Vodka**

Salt & pepper (to taste)

Directions:

Rinse and separate the chicken into four pieces. Flatten by removing the tenderloin (that skinny little part underneath), and then covering with plastic wrap and pounding until thickness is fairly even, about 1/2 inch.

Chop the walnuts coarsely with the flour in a food processor. Put the egg and the walnut mix into separate shallow dishes. Salt and pepper each chicken piece, then dip into beaten egg, followed by walnut coating. Press the coating on both sides so it sticks.

Heat the oil in a sauté pan. Add the chicken and brown both sides. Cook through, about 10 to 15 minutes total. Don't crowd the pan and don't worry about some of the walnut mixture falling off (it thickens the sauce). Remove the chicken and keep warm.

Add the chicken stock, pomegranate concentrate and Pearl Pomegranate Vodka to the pan. Cook, scraping up the brown bits, for about 5 minutes until the sauce thickens slightly. Taste and adjust seasoning. Pour over the chicken and serve.

Serves 4

Vodka Berries Romanoff

Adapted from The Vodka Cookbook by John Rose

Ingredients

2 pints of fresh strawberries (or
mixed fresh berries)

1 tablespoon lemon juice

1 tablespoon powdered sugar

4 tablespoons of Pearl

Pomegranate Vodka

4 ounces sour cream

8 ounces vanilla ice cream, softened

Whipped cream to taste

2 tablespoons fresh mint, shredded

Rinse the berries (if using strawberries, wash, hull and dry), toss in sugar and lemon and arrange on a serving platter. Then, whisk together Pearl Pomegranate Vodka and sour cream in a large mixing bowl. Stir in ice cream and fold in whipped cream. Pour the cream mixture on top of the berries and garnish with fresh mint.

Serves 4-6

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