

Apollo's Nectar Cocktail

By Annie Falk
Photos by Capehart Photography

After the past few months, it's safe to say, it's time for a drink. This recipe was inspired by a Jean-Georges cocktail and incorporates thyme-infused Greek honey syrup for a refreshing Mediterranean taste. Pour a glass for yourself to drink during your video chat happy hour or as you binge watch travel or cooking shows. This recipe can be found at www.anniefalk.com.

Recipe Ingredients

¼ cup pomegranate powder*
3 lemon wedges, seeds removed
2 ounces Ketel One Vodka
1½ ounces Greek Honey-Thyme syrup (recipe follows)
Splash of pomegranate juice
2 sprigs fresh thyme, preferably lemon thyme
½ teaspoon fresh pomegranate seeds

Recipe Instructions

Pour the pomegranate powder onto a plate. Run 1 lemon wedge over the rim of a 12-ounce highball glass; dip the rim into pomegranate powder and set aside. Reserve the lemon wedge.

Put the remaining 2 lemon wedges in a cocktail shaker. Muddle hard, breaking the lemon skins to release their oils. Add the vodka, honey-thyme syrup, and ice. Cover and shake vigorously.

Carefully pour the mixture into the pomegranate powder-rimmed highball glass, lemon wedges and all. Top off with pomegranate juice, and then squeeze the reserved lemon wedge over top before dropping it into the glass. Garnish with the thyme sprigs and pomegranate seeds. Serve immediately.

*Pomegranate powder is made from dried pomegranate seeds. It's a Persian super food—look for it at health food stores or order online.

Greek Honey-Thyme Syrup

¾ cup Greek honey
3 sprigs fresh thyme, preferably lemon thyme

In a small saucepan, heat 1 cup of water and the honey to boiling, stirring to dissolve the honey. Add thyme, remove from the heat, and let stand until cool. Strain through a fine-mesh sieve, pressing to extract as much liquid as possible. Cover and refrigerate for up to 3 days.

Makes 1 glass

