



POM
WONDERFUL®

POM Thyme Margarita

by Chef Marc Forgione

1 oz POM Wonderful® 100% Pomegranate juice

2 oz 3 Amigos tequila

2 tsp thyme-infused simple syrup*

1½ tsp freshly squeezed lemon juice

1½ tsp freshly squeezed lime juice

Assemble all the ingredients in a cocktail shaker and shake well with ice. Strain into a chilled cocktail glass.

*Thyme-infused simple syrup is a combination of fresh thyme, water and sugar. Bring 1 cup of water to a boil and add 1 cup of granulated sugar and 6 sprigs of fresh thyme. Stir the ingredients together until the sugar completely dissolves. Let the syrup cool down and strain to remove the thyme.



Marc Forgione

Winner of the Food Network's Next Iron Chef (Season 3), Marc Forgione is Chef and Owner of Restaurant Marc Forgione in New York City's Tribeca. He was recently awarded a second Michelin star in the 2011 guide, making him the youngest American-born chef/owner to receive the honor in consecutive years (2010, 2011). He has also received a two-star review from Sam Sifton of *The New York Times*.

Watch Chef Forgione make the POM Thyme Margarita at:
www.pomwonderful.com/marc-forgione

