

Tommy Bahama®

FROM OUR *MARLIN BAR: COCKTAILS WITH TOMMY BAHAMA* BOOK

Pan Am Clipper

MAKES 1 DRINK

1½ oz. apple brandy

Dash of absinthe

1 oz. fresh lime juice

1 tsp grenadine (see below)

INSTRUCTIONS

1. Grenadine: In a small, heavy saucepan, stir together equal parts pomegranate juice and sugar. Bring to a boil, then reduce the heat and simmer for 10 minutes. Remove from the heat and let cool to room temperature. Cover and store in the refrigerator for up to 3 weeks.
2. Combine all ingredients in a cocktail shaker with ice. Shake well, then strain into a coupe glass.