

Santiago Cocktail Recipe



Sharp, smart and looks the part
Though there are several recipe variations, the essential ingredient of the Santiago is grenadine, a non-alcoholic syrup made from the juice of the pomegranate. A few drops lend a bittersweet taste and rosy blush to this zingy drink.

Ingredients:

50 ml Havana Club Añejo 3 Años
50 ml Freshly squeezed orange juice
10 ml Grenadine
3 Ice cubes
1 Cocktail shaker or a large jar with a lid

Steps:

1. Fill a shaker or large jar with ice cubes.
2. Pour in the havana club 3, orange juice and grenadine.
3. Shake it like you mean it for 30 seconds.
4. Strain into a cocktail glass, garnish with a twisted orange peel and...salud!