



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

PCFMA.ORG

POMELO PALOMAS



Whether you're hosting family and friends for dinner or bringing drinks to a cocktail party, these Pomelo Palomas are a simple make-ahead drink bursting with citrusy flavor! This delicious winter cocktail uses pomelos in their peak season (December through February) and is sure to be a new crowd favorite!



00 HR 15 MINS



Serves 6-8



INGREDIENTS

- 2 1/2 cups pomelo juice
- 1/3 cup fresh lime juice
- 2 tablespoons honey
- 1 1/4 cups tequila or fresh farmers' market juice (pomegranate, orange, or lemonade)
- 1 cup club soda or sparkling water
- Tajin salt
- Grapefruit slices or wedges
- Fresh basil leaves

METHOD

In a small sauce pan over low heat, combine 2 Tbs honey with 2 Tbs water. Let simmer until honey is dissolved in the water.

In a large pitcher, combine the pomelo juice, lime juice, simple syrup, tequila (juice if making a mocktail version), club soda, and stir to combine. Keep in the fridge until ready to serve.

Fill a small plate with a rim with water. Place a couple of tablespoons of coarse salt and tajin in another dish, stir to mix. Dip each glass into the water and then into the tajin salt, making sure it coats the rim fairly evenly. Fill glasses with ice and pour the drink into the glasses. Garnish with the citrus wedge or slice and a basil leaf or two.