

Spicy Temple

JON GASPARINI updates a kids' pick.

We all grew up drinking Shirley Temples. But while kids may love ginger ale mixed with grenadine and a bright red cherry, that sickly sweet combination doesn't translate well into adulthood. The Spicy Temple is an ultra-artisanal version of the original cocktail, dominated by the spicy, biting flavor of fresh ginger. The homemade grenadine lends a subtle fruity quality. *Jon Gasparini is the owner of Rye Bar in San Francisco. ryes.com*

1 cup sugar	1 Ginger syrup: Combine in saucepan. Bring to boil. Simmer until mixture reduces by half. Strain and refrigerate when cool.	2 Combine 1½ ounces ginger syrup and ½ ounce pomegranate syrup in ice-filled high-ball glass.	3 Top off.	4 Garnish.
1 cup chopped fresh ginger root				
Grated zest of two lemons	Pomegranate syrup: Follow steps for ginger syrup (above).			
2 cups water				
1 cup sugar				
1 cup pomegranate juice				
6 ounces seltzer water				
1 marasca cherry marinated in maraschino liqueur				

