

Pomegranate Ginger Grove Mocktail

Enjoy this light and refreshing mocktail this holiday season! Not only is it alcohol free but it also contains lots of anti-inflammatory nutrients to help support your immune system!

Prep Time: 10 minutes

Total Time: 10 minutes (plus 2 hours for ingredients to infuse)

Serves: 4 people

Ingredients:

- 1 teaspoon ginger root, grated
- 1 lemon, sliced
- 2 cups pomegranate juice
- 4 cloves, whole
- 4 cups sparkling water
- 4 sprigs mint leaves
- ¼ cups pomegranate seeds

Directions:

1. Place pomegranate juice, two lemon slices, ginger, and cloves in a glass jar and refrigerate for at least 2 hours to infuse.
2. Strain the mixture into a fresh glass jar.
3. Fill 4 glasses with ice and pour equal amounts of strained juice into each serving glass and top with sparkling water. Stir gently.
4. Add lemon slices, pomegranate seeds, and mint sprig just before serving.

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