

Martian Sunrise Cocktail

Posted on EntertainThePossibilities.com

Recipe source: Gregory Beckett and Dan Dexter

Serves 8



INGREDIENTS:

- 2 ounces grenadine
- 2 ounces Patron Citronge (tequila based lime liqueur)
- 2 ounces Pamplemousse grapefruit liqueur
- 2 ounces Pama pomegranate liqueur
- 2 ounces Cointreau
- 4 ounces lemon juice (1/2 cup - from 3-4 lemons)
- 2 ounces Calvados apple brandy
- 12 ounces bourbon, divided in half (1 1/2 cups)
- 6 drops or more hot sauce (Tabasco or Cholula)
- Seltzer
- Maraschino cherries
- Large columnar cocktail pitcher
- Large cocktail shaker
- 8 small rocks glasses
- Large ice cubes

DIRECTIONS:

- Squeeze the lemons and strain the juice.
- Layer the ingredients in the order shown (except for the hot sauce) in a large glass cocktail pitcher, using only half the total amount of bourbon for the layers. When you add the lemon juice it will find its way to the middle, but the other ingredients should stay on top of each other as added.

- Add the drops of hot sauce; they will be suspended about midway through the layers.
- Add crushed ice to a large cocktail shaker along with the other half of the bourbon.
- Add one or two large ice cubes to each rocks glass.
- Spritz some seltzer in the bottom of each glass.
- After admiring the cool layers in the pitcher dump all of it into the cocktail shaker and shake well.
- Strain mixture into prepared rocks glasses. Top each with a maraschino cherry garnish and serve.

NOTES on creating the layers: For best results use a columnar shape cocktail pitcher so you can see the layers in cross section. To create the layers, either tilt the shaker and gently pour each ingredient down one side and let it pool on top of the previous layer; or pour over the back of a spoon.