

MUSEUM OF FINE ARTS ST. PETE

Turkish Delight Cocktail

The April Cocktails & Collections signature cocktail is the **Turkish Delight**. Make the drink ahead of time to enjoy during the event. The mocktail version is also included below. Cheers!

Ingredients

1.5 fl oz. rose gin
6 fl oz. cranberry juice
1 tbsp. honey (suggestion: [MFA Museum of Fine Honey](#))
1 drop Rose extract
Pomegranate seeds
Ice cubes
Dried rose petals for decoration (optional)

Instructions

- 1) Pour gin, cranberry juice and honey into a glass.
- 2) Stir until honey has dissolved.
- 3) Add one drop of rose extract and stir
- 4) Add ice cubes and pomegranate seeds
- 5) Sprinkle a few dried rose petals (optional)
- 6) Enjoy!

Turkish Delight Mocktail

Serves one large drink or, two mocktails

Ingredients

1 fl oz. rose syrup
5 fl oz. cold water.

1 tablespoon condensed milk

2-4 ice cubes

Fresh mint and roses for decoration (optional)

Instructions

- 1) Combine rose syrup and water.
- 2) Add your condensed milk and stir rapidly until all of the condensed milk is combined. Can be stirred by hand or with an electric hand whisk for speed.
- 3) Add ice cubes and pour mocktail into glass
- 4) Decorate with fresh mint, and roses (optional)