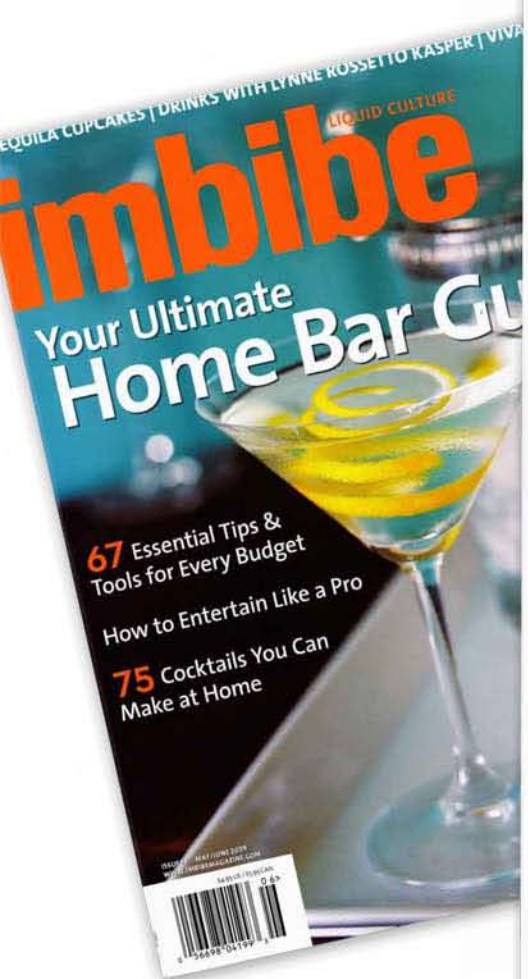


# Stirrings® Authentic Grenadine Judged Best!

— *Imbibe* magazine picks Stirrings Authentic Grenadine over Rose's, Monin and Others —



## TASTE-TEST

# Sweet Scarlet

Which grenadine is the real deal?

DERIVED FROM *GRENADE*, THE FRENCH WORD FOR POMEGRANATE, grenadine is an integral ingredient in a range of cocktails—and in those sugary Shirley Temples of our childhoods. An ideal grenadine should balance sweetness with the tang of ripe pomegranates and, in our opinion, should contain actual pomegranate juice (although that's often not the case). With the help of *imbibe* editor-at-large Kate Simon, we blind-tasted six grenadines, whose ingredients ranged from pomegranate juice and cane sugar to artificial colorings and high-fructose corn syrup. We first tasted each grenadine solo, and then we sampled them mixed in both a Shirley Temple and a Jack Rose cocktail (applejack, lemon juice and grenadine). Judging each brand on color, flavor and mixability, we discovered in the end that our favorite turned out to contain real pomegranate juice and to play a nice supporting role in both the cocktail and the mocktail.



**MONIN**  
\$7.95/750 ml.  
monin.com



**SONOMA SYRUP**  
\$9.99/375 ml.  
sonomasyrup.com



**FEE BROTHERS**  
\$4/375 ml.  
feebrothers.com



**TRADER VIC'S**  
\$5.75/1 liter  
tradervics.com

	MONIN	SONOMA SYRUP	FEE BROTHERS	TRADER VIC'S
<b>COLOR</b>	Fire-engine-red on its own; bright cherry in the cocktail; makes a dark pink Shirley Temple	Ruby-red with a hint of orange; creates a rosé-colored Jack Rose; turns more of a rosy beige in the Shirley Temple	Deep garnet; makes a ruby-red Jack Rose and a bright pink Shirley Temple	Candy apple-red; carnation-pink in a Shirley Temple; makes a bright pink Jack Rose
<b>FLAVOR</b>	Cherry candy; very sweet with low acidity; subtle hint of pomegranate	Bright; honey-sweet; subtle pomegranate tartness	Candied citrus peel; somewhat bitter	Very sweet, like Sweet Tart candies; no distinguishable pomegranate flavor
<b>MIXABILITY</b>	Makes a fairly sweet Shirley Temple, but that sweetness takes more of a backseat in the cocktail	Becomes somewhat overpowered by citrus in the Jack Rose, but makes a tasty, not-too-sweet Shirley Temple	Makes a balanced cocktail where all ingredients intermingle nicely; yields a classic Shirley Temple	Makes a very sweet cocktail and Shirley Temple
<b>PRIMARY INGREDIENTS</b>	Pure cane sugar, water, citric acid, grenadine flavor	Pomegranate juice from concentrate, cane sugar, filtered water, citric acid	Corn sweetener, sugar, water, natural and artificial flavor	High fructose corn syrup, water, artificial flavor, tartaric acid
<b>RATING</b>	★★★	★★★	★★★	★★

**STAR KEY**

★—Not recommended    ★★—Fair    ★★★—Good    ★★★★—Very good    ★★★★★—Exceptional



Read more about grenadine and get a recipe for making your own at [IMBIBEMAGAZINE.COM/ELEMENTS-GRENADINE](http://IMBIBEMAGAZINE.COM/ELEMENTS-GRENADINE)



**STIRRINGS**

\$4.99/12 oz.  
stirrings.com

Soft, rosy pink; makes a light, rosé-colored cocktail; doesn't add much color to a Shirley Temple

Tangy; not overpoweringly sweet; tropical fruit undertones; touch of citrus; distinguishable pomegranate flavor

Makes for a balanced cocktail and a Shirley Temple that isn't too sweet

Triple-filtered water, pomegranate juice from concentrate, cane sugar, citric acid

★★★★

**ROSE'S**

\$3.39/12 oz.  
mixuptheparty.com

Bright cherry-red; makes a hot-pink Jack Rose and a pretty, pale pink Shirley Temple

Cherry sno-cone; perfumey floral notes; no distinguishable pomegranate flavor

Cocktail is somewhat artificial-tasting, but creates a classic, albeit sweet, Shirley Temple reminiscent of childhood

High fructose corn syrup, water, citric acid, natural and artificial flavors

★★