



Recipes

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Spicy Pomegranate Sauce

Serves 6

Ingredients:

16 oz. (2 cups) Pomegranate Juice
0.1 oz. (1/2 tsp) Fresh Ginger , chunk
1 each Dried Chipotle Chile
5 each Whole Black Peppercorns
3 oz. (1/4 cup) Maple Syrup

Directions:

1. Add the pomegranate juice, ginger chunk, chipotle chile and peppercorns in a small saucepan. Bring to a boil and cook until the juice has reduced to a thick syrup. Remove from heat and let cool.
2. Combine with the maple syrup. If the sauce is too thick, thin it out with a little pomegranate juice.