

Recipes

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Fig and Pomegranate Compote Spread

Serves 1

Ingredients:

1 cup Diced Brown Turkey Fig

.25 tsp. Minced Ginger

.25 tsp. Lemon Zest

2 Tbsp. Light Brown Sugar

.5 cup Pomegranate Juice

2 Tbsp. Dried Cherries

.5 tsp. Lemon Juice

.125 tsp. Kosher Salt

.125 tsp. Ground Nutmeg

1 Tbsp. Mayonnaise

Directions:

- 1. In a saucepan over medium heat, add pomegranate juice, ginger, lemon zest and light brown sugar.
- 2. Add cherries and figs. Bring to a boil, then let simmer until mixture thickens and is reduced by at least half.
- 3. Add nutmeg, salt and lemon juice. Remove from heat.
- 4. Label, date and refrigerate. Whisk in mayonnaise when cool.