



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.