



Recipes

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Pomegranate Balsamic Glaze

Serves 1

Ingredients:

- 10 oz. Pomegranates Juice
- 6 oz. Balsamic Vinegar
- 8 oz. Carrots , chopped
- 4 oz. Yellow Onions , chopped
- 4 oz. Pomegranates Seeds

Directions:

1. Place all ingredients in saucepan over medium high heat.
2. Bring to a boil; reduce heat to medium.
3. Let liquid reduce by 75% or until glaze reaches a syrup-like consistency.
4. Remove from heat and cool. Place through strainer to remove vegetables.
5. Label, date and refrigerate.