



## Recipes

MISSIONFOODSERVICE.COM

### 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.