

POMEGRANATE SAUCE

F EASY

Last Modified: 08/10/2014

PREP: 15 Min
COOK: 2 Hrs
STOVETOP

SAUCE

MAKES 2 1/2 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
8	Whole	Pomegranates (Seeds & Pulp ONLY)	
OR			
5	Cups	Pomegranate Juice (POM)	
1/2	Cup	Lemon Juice	
1 +/-	Cups	Granulated Sugar	To Taste

PREPARATION

FACTOID	This wonderfully flavorful transparent Red Sauce can be used as just about <u>anything</u> , from a Meat or Seafood grilling glaze, a dipping sauce for roasted Pork or Chicken, or even a Pancake Syrup. Make this once & you'll end up forever canning it by the ton.
TOOLS	1) Medium Stainless Steel Saucepan 2) Food Processor OR Juice Reamer 3) Cheesecloth
PREP	DISH 1) Peel & remove the red Seeds from the Pomegranates and set them aside.
1	Cut the Pomegranates in half, scoop out the seeds and run them through either a juice reamer or a food processor until fully liquefied. Squeeze the Juice Pulp through either a damp jelly bag or several layers of damp cheesecloth to remove any chunks.
2	In a medium non-reactive saucepan over medium heat, combine the Pomegranate Juice, Lemon Juice and Sugar. Bring it to a boil, stirring constantly until the Sugar is completely dissolved.
3	Reduce the heat to low, or medium low, depending upon your stove. You want the Sauce at a constant simmer. Simmer, stirring often, until it is reduced by at least 1/2.
4	Taste and add more Sugar as desired, again, stirring until the Sugar has completely dissolved.
OPTION	Pouring it immediately into hot, sterilized half pint canning jars and processing them according to the instructions for your hot water bath canner. You can store the sauce for up to a year.
OPTION	Or, simply allow it to cool and you can keep it sealed tightly and refrigerated for up to 2 months.