

Spiced Pomegranate Syrup

Savannah · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

20 mins

Description

This sweet and spicy wine reduction is amazing over baked or grilled fruit adds a rich tang to sweet vanilla ice cream or jazzes up waffles for brunch Will impress your dinner party guests with a simple yet gourmet style sauce

Ingredients

- - ¾ cup pomegranate juice - ¾ cup Shiraz or other dry red wine - 2 tablespoons fresh lemon juice - 1 ½ teaspoons ground cinnamon - ¼ teaspoon ground nutmeg - ? teaspoon ground cloves - ? teaspoon ground ginger - 1 tablespoon butter - ½ cup packed brown sugar
- divided

Instructions

1. Combine the pomegranate juice
2. wine
3. and lemon juice in a bowl. Whisk in the cinnamon
4. nutmeg
5. cloves and ginger. Crumble in half of the brown sugar and whisk mixture until sugar dissolves. Melt the butter in a skillet over medium heat and swirl to coat the pan. Immediately pour in the juice/spice mixture and increase the heat to high. Bring mixture to a boil while whisking to prevent scorching. Reduce heat to medium and
6. while stirring
7. add the remaining brown sugar a little at a time. Cook and stir until mixture thickens to a syrupy consistency or when it can coat the back of a spoon. Remove from heat and allow to cool slightly and continue to cool
8. 5 to 10 minutes. Stir and serve. Tips For baked fruit
9. you can make a marinade from the pomegranate and lemon juices
10. wine and the spices. Remove the fruit from the marinade and bake according to your recipe. Save the marinade to make the syrup to pour over the fruit when it comes out of the oven.