

Pomegranate Molasses



- 1 Q bottled pure pomegranate juice
- 2/3 C sugar
- 1/3 C lemon juice

In a large, uncovered saucepan, over medium heat, stir all the ingredients until the sugar has completely dissolved. Reduce the heat and let simmer for about 1 hour, or until the juice has a syrupy consistency and has reduced to about 2 cups. Let cool, pour into a jar, and keep in the refrigerator for up to 4 weeks.

Captain's Note:

Pomegranate Molasses is available ready made, but it's very easy to make yourself. It's delicious as a dressing, for marinating and brushing onto grilled meats and added to slow-cooked roasts. It's also great for mixed drinks!