



Pomegranate Balsamic Recipes

PAIRINGS: Blood Orange, Garlic, and Rosemary Olive Oils

GREAT FOR: Enhancing greens or adding a little taste of winter to any recipe



SALADS

Pomegranates add delightful crispiness and juicy bites to any salad. Add the seeds to your greens and make a salad dressing with our *Pomegranate Balsamic Vinegar Reduction*. For an Italian dressing, mix with our *Garlic Olive Oil*. Dressing pairs well with romaine lettuce, heirloom tomatoes, cucumbers, bell peppers, and grated parmesan cheese. For a citrus dressing, mix with our *Blood Orange Olive Oil*. Dressing pairs well with spinach, arugula, feta cheese, and toasted pine nuts. For a French dressing, mix with our *Rosemary Olive Oil*. Dressing pairs well with endives, watercress, fresh herbs, and shallots.

POMEGRANATE APPLE CRISP

- 4 sliced apples
- Seeds from 1 pomegranate
- 1/2 cup brown sugar
- 1 tablespoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 cup rolled oats
- 1/2 cup flour
- 1/2 cup sugar
- 1/2 cup melted butter
- enFuso Pomegranate Balsamic Vinegar Reduction

Toss together apples, seeds, brown sugar, cinnamon, and nutmeg. Spread evenly into a buttered baking dish. In a separate bowl, stir oats, flour, and sugar. Add melted butter until the mixture resembles coarse crumbs. Sprinkle over the fruit in the baking dish. Bake at 375 for 45 minutes. Once done baking, drizzle with Pomegranate Balsamic. Serve with vanilla yogurt, ice cream, or whipped cream.

BAKED SQUASH WITH POMEGRANATE SIMMER SAUCE

- 1 squash (butternut or acorn)
- Extra virgin olive oil
- 1/2 cup Pomegranate Balsamic Vinegar Reduction
- 2 tablespoons butter
- 1/2 cup pomegranate seeds
- Chopped mint

Half and seed a squash and then slice into thin wedges. Toss with olive oil and roast in oven for 20 minutes at 425. Heat *Pomegranate Balsamic* in skillet with butter. Once squash is done roasting, add to skillet and let simmer for 10 minutes until sauce is thick. Add seeds and salt to taste. Sprinkle with mint and serve.

POMEGRANATE GLAZED TURKEY BREAST

- 1/2 cup molasses
- 1/2 cup Pomegranate Balsamic Vinegar Reduction
- 3 tablespoons horseradish
- 3 tablespoons Dijon mustard
- Turkey breast
- Extra virgin olive oil
- 1 cup pomegranate seeds

To make your glaze, combine molasses, Pomegranate Balsamic, horseradish, and mustard in a sauce pan. Add salt and pepper to taste. In separate pan, brush turkey breast with olive oil and bake in oven at 450 until golden brown for 30-45 minutes (depending on size of turkey). Once done, reduce heat to 350 and baste with glaze. Bake 15 more minutes. Once removed, add more glaze and add pomegranate seeds.